

# The Oxford County Citizen

VOLUME XVIII—NUMBER 22.

BETHEL, ME.—RUMFORD, ME., THURSDAY, OCTOBER 10, 1912.

\$1.50 IN ADVANCE.

## HISTORICAL.

### Cleanings Here, There and Everywhere,

But Mostly In Oxford County

BY LEONARD B. CHAPMAN.

#### THE NAME OF YORK.

(Continued from last week.) Gov. Shirley's reply to Enoch Freeman's request for books to explore the Androscoggin river, dated at Boston, August 26, 1759, reads as follows:

"Sir: Agreeable to your Motion for a Boat going up Androscoggin River in White Boats, the Gent Court have ordered that White Boats should be provided for that Service:

"And I do hereby desire and direct you as soon as you shall have the Boats to take effectual Care, that the said Boat (to consist of the most suitable Persons) be sent up the River of Androscoggin to pursue the Affair according to your own Scheme—

"I am Sir, Your assured Friend and Servant

W. Shirley

"To Major Enoch Freeman." The House of Representatives voted on Sept. 9, 1759 that the pay of men going out upon these expeditions should be—"Six Dollars per week, they providing wholly for themselves, one week's pay in advance, and As a further Encouragement, they shall be entitled to the full premium for Prisoners and Sculps.

"Spent up for conference, "T. Hubbard Sprk."

Here is a copy of a letter, or the first part, written by Enoch Freeman to Lt. Gov. Phelps and dated at—

"Falmouth, Nov. 1st, 1759.

"Sir Capt. Berry is returned from his Boat up Androscoggin River, he took the Course and Directions of ye River for about Eighty five Miles up, and there the River is as also as below, large and about twenty Rods Wide, which makes him believe he did not go near the Head of it, but the Water being very low in the River this Season of the Year, there was so many Bifrons, that retarded his course, and he was obliged to return; he went about fifteen or twenty Miles about a Place call'd Hockmuckcook, an old, large Indian Settlement, some hundred of Acres of Clear'd Land and great Quantities of rich Intervals, from thence all the way down to Brunswick is a fine Country for Land, many beautiful level Islands of good Land in the River, but I can't describe it so well as by a Plan of the River and which I am about getting Done and shall send it to Your Honor."

"As the season of the year is advancing you Honor will hasten here as soon as possible orders respecting the collecting the 150 men to scout this fall. I would propose their being divided into five companies of thirty men each, and I propose to send one up the western branch of the Kennebec; one over to Chandler river; one to the head of Androscoggin; one to the head of the Saco and one to Berwick to find the head waters of the Connecticut River, if your Honor like the scheme.

"Also the Commissary General send me some money for the men, if he get him 'em by him, if not, he get them made immediately. And if I am very sure it would be worth while for ye government to be at the charge of a good surveyor to go with each party and take your Honor will give orders accordingly.

"I am—(Sd.)

"To Hon. Speaker Phelps Esq. Agent, Capt. Berry."

In transcribing the last part of the communication I have left out the many capital letters used by the writer and some parts in full.

Prior to the expedition by Capt. George Berry but little if anything was known of the country situated at Brunswick. Upon the Morris map of the "Northern English Colonies," delineated at Boston August 18, 1719, is the name William Shirley Esq., Captain General of his Majesty's Province, the Androscoggin river is shown as not appearing but that of the Penobscot and Sebago. Found also, though without names. The drawing

Continued on page eight.

## LADY TRUSTEES OF GOULD'S ACADEMY

### Gave Reception in Odeon Hall Thursday Evening.

The suggestion of a reception at the opening of the school year to the students of the Academy originated with one who delights in extending hospitality and among whose many plans those for the pleasure and education of young people have always a fortunate share. Considering that it should properly be in some sense under the auspices of the trustees, it seemed fitting that the feminine members of the board should act as hostesses, social duties being beyond dispute within the prerogative of the weaker sex. Through the gracious co-operation of the young members of Dr. Gehring's household, whose courtesy is most fully appreciated, the evening was made delightful by the reputation of a programme which they had given most charmingly at home a few evenings before.

Odeon Hall was well filled on Thursday evening with students, alumni, parents and friends of the school. Mrs. Gehring added to her words of welcome a few explanatory of the evening's program. To the Freshman class, not supposed to be as yet quite up in French history, she told the story of the massacre of St. Bartholomew, prefatory to the tableaux. To the class in American History she gave the date of the old English song, "Sally in Our Alley," 1620, a year when we in this country were not composing music. To the French class was presented the introduction by Miss Weed of a Frenchman very much in love. She said that the programme would present English, Scotch and Irish ballads illustrated by action.

The first number was a charming version of Sally in Our Alley, with Miss Pratt, quaint and captivating, in the title role, Mr. Bingham long to be remembered in surprising blouse and overalls and then in brave holiday attire of scanty swallow tail and waistcoat, dancing the and diminutive hat. Mr. Roper was stern and strenuous in his frequent incursions, as the trait master who "banged him most severely."

In two songs, Violets, and Philosophy, Mrs. Wright, whose sweet, clear voice always is gladly heard, gave much pleasure.

Then a glimpse of French history and English art by Miss Parkes and Mr. Roper in three very beautiful tableaux adapted from Millais' "Innocent Lover," Mendelssohn's "Spring Song" played by Mr. Bingham and Miss Herick was the sympathetic musical undercurrent of the impressive pictures. They were also prefaced by the dramatic rendering by Mrs. Gehring of a poem in interpretation.

The artistic rendering of Mr. Bingham's violin solo, "The Flower Song," by Lange, accompanied by Mrs. Edmonds, met with delighted appreciation, and in response to a most enthusiastic recall he gave Trueman, Schumann, and Simple Aven, Thome.

In the illustration of an old Scotch ballad, "Willie goes to Melville Castle," Mr. Upson, splendid in gay Scotch tartan, heartily relished the charms of a quartette of beautiful maidens, Lady Grace, Miss Upson, Lady Kate, Miss Weed, Lady Ann, Miss Pratt, Lady Jean, Miss Herick.

Mr. Upson may always be sure of an enthusiastic reception from any audience, old or young, and surely such was given to two numbers which he sang in Highland costume, "Barney," followed by a rollicking sea song.

Miss Weed was particularly happy in the characterization of an exasperated Frenchman in her selection, "Nai, Ninette, Nison."

In a vivacious version of Kitty of Whinnies, Miss Parkes was altogether delightful as the coquettish Kitty with an exceedingly fragile picture, or while Mr. Upson was new laurels as the complimentary Irish wren.

To conclude again for the last number, "Coming Thru' the Rye," which presented a fascinating, half-comic picture of gay young Agnes dancing in rhythmic motion to the strains of the blithe song, "Such a taking thing it was" everybody cheered for more, even after it had been twice repeated at the instant demand. There were Miss Pratt, Miss Upson and Mr. Parkes, Miss Wheeler and Mr. Roper, Mrs. Richardson and Mr. Bingham.

## WATERFORD FAIR.

The "World's Fair" held at North Waterford, October 4th and 5th, was all that could be desired in the way of a genuine old-fashioned cross roads fair. The weather was perfect, almost as warm as mid-summer and the crowd was there.

Friday was given over to the horse show and Saturday the cattle were the center of attraction.

Dancing was enjoyed through the day as well as evening and quite a good many fairs helped to make things lively. Flint's Jungle Show was on hand and his tent of wild animals was of much interest to the children. Mr. Flint also had a merry-go-round there which is always hailed with delight by the young. The Twitchell Bros. with their fruit and confectionery did a good business as did Percy Nevins, who sold soft drinks. The coon dodger, ten pins and ring toss games together with the souvenir sellers kept things lively. Refreshments of all kinds were on sale.

Both the horses and cattle were well worth seeing and were proof, as all the fairs in this county have been, of the up-to-date and industrious farmers which we have in our midst.

In the schoolhouse a varied display of articles brought forth favorable comment. The officers of this society are President, E. H. Nason; Vice President, Geo. Stevens; Secretary, M. M. Hamlin; Treasurer, B. J. Flint.

#### PREMIUMS.

Apples, M. M. Hamlin, 1; E. B. Herick & Son, 2.

Jelly, Lydia Lord 1; Vera Rice 2. Cheese, Mrs. Austin Hutchinson, 1. Squash and turnip, R. M. McKean 1. Potatoes, John H. Kimball, 1; Ogden Kimball, 2.

Preserves, Lydia Lord 1. Assortment, Jennie M. McAllister 1. Corn, Frank McAllister 1. Oats, Ogden P. Kimball 1. Penell Work and water colors, Gladys Abbott 1.

Fancy work, Mrs. W. D. Monilton 1; Mrs. Fred McAllister 2; C. P. Saunders 3.

Silk quilt, Mrs. George E. Hobson 1. Braided rug, Mrs. H. H. Horr 1. Woolen quilt, Mrs. George Hobson 1. Braided rug, Mrs. Sarah Perkins 2. Onions, John F. Shedd 1.

Pumpkin, Jennie M. McAllister 1. Cabbage, Jennie M. McAllister 1. Cucumber, Abner Kimball 1.

1 pair 4 year old steers, S. Green, 1; all purpose oxen, Herman Holt, 1; matched oxen, Chas. Learned, 1; Harold Millett, 2; Chas. Learned, 3; George Rice also exhibited oxen; best cow, Wm. Adams, 1; best calf, Wm. Adams; 1 year old steers, Harold Millett, 2; draft oxen, Mr. N. Sawin, 1; Geo. A. Holt, 2; draft horses on Saturday afternoon, Thomas Wesley, 1; David McKean, 2.

Draft bred stallions, 4 years old, George W. Briggs, Albany, 1st.

Broad mares and colts, Geo. Morey, Waterford, 1st; Perley Grover, North Waterford, 2d; F. R. McAllister, Stoneham, 3d.

Four year olds, A. L. McKean, Albany, 1st.

Three year olds, Hollis McAllister, Stoneham, 1st.

Two year olds, C. P. Saunders, Waterford, 1st; Raymond McAllister, 2d. Draft bred, yearling, Freeman McKean, North Lovell, 1st.

Trotting bred yearling, C. P. Saunders, 1st; Perley Grover, 2d; A. L. McKean, 3d.

Sticking calf, draft bred, C. P. Saunders, 1st.

Sticking calf, trotting bred, George Morey, 1st; Perley Grover, 2d; F. R. McAllister, 3d.

Miss Weed and Mr. Upson, Miss Herick and Mr. Wright in the beguiling group which it seemed one never would tire of seeing. The crowning of the evening's pleasure came when the march was formed, to be followed by the pretty figure of the familiar and endearing "Haymakers." Then an hour's dancing.

The Herick orchestra whose willing service was warmly appreciated were a most welcome addition to the programme.

The presence of the large number who responded to the very general invitation to friends of the school was very gratifying, and it is hoped that they found somewhere nearly as much pleasure in coming as those who had the affair in charge felt in having them come.

## AN ARREST AT RUMFORD SUNDAY.

Miss Annie McDonald, a domestic employed in the family of Harry Marx was arrested by the officers Sunday night for stealing a very valuable ring of Mrs. Marx.

It seems that the family were spending the day at Berlin, N. H., and left the girl at home. She, after they left, decided to pick up what valuables she could find around the house and got them into her trunk and then fly. So she packed her trunk taking several articles of clothing and a very valuable ring which Mrs. Marx purchased in Germany some years ago set with several diamonds. After packing her trunk and getting out of the house she started to go at once to the train and get out of town Sunday afternoon, but through a mistake, just missed the train. On the evening before a man called at Marx' house and claimed to be the brother of Miss McDonald. This fellow met her and was going off with her but upon their missing the train the pair decided to remain all night in town. So they went and hired a room at one of the blocks on Congress street, and stated that they were man and wife. They then proceeded to drink a quantity of whiskey and were pretty well intoxicated when later in the evening the police located them, after having been informed by Mr. Marx of the theft committed at his home.

The officers searched the trunk of the woman and found all of the missing articles.

Upon being brought into court the McDonald woman pleaded guilty and was bound over to the higher court under one thousand dollar bonds; these she was not able to furnish and was taken across by Deputy Sheriff Small. The man was discharged and advised to go back to Lowell where he came from.

## SEVENTEENTH ANNIVERSARY OF SUNSET REBEKAH LODGE.

Monday evening, Oct. 7th, Sunset Rebekah Lodge observed its seventeenth anniversary in a very enjoyable manner. In addition to being the anniversary it was children's night.

The following was the program: Piano solo, Edith Marston; Recitation, Marion Frost; Song, by seven young ladies; Piano duet, Misses Houserman and Hapgood; Reading, Gwendolyn Stearns; Piano solo, Hazel Arno; Vocal solo, Vivian Wright; Piano duet, Ernestine Philbrook and Doris Frost.

A history of the lodge was given by the secretary, Mrs. Anna French.

## FOR PARCELS POST.

New Stamps Will be Ready for Distribution Jan. 1.

When the new parcels post law recently enacted by Congress goes into effect Jan. 1, stamps designed exclusively for use in the new branch of service will be used. Postmaster General Hitchcock has arranged for the engraving and manufacture of a series of 12 stamps to be used in forwarding packages. The stamps will be unique in size and design. Under the new law ordinary stamps cannot be used.

The special parcel post stamps will be larger than the ordinary mail stamps. The colors and designs will be so distinctive that there will be no possibility of confusion with the stamps now in use.

Three series of designs are to be used. The first will illustrate modern methods of transporting mail, one stamp showing the mail car on a railroad train, another an express mail steamship, a third an automobile and a fourth the dispatch of mail by telephone.

The second series will show at work in their several positions, the fast great classes of postal employees—postoffice clerks, railway mail clerks, city letter carriers and rural delivery carriers.

The third series will show four in detail scenes representing the principal sources of products that will probably be transported extensively by parcels post. The new parcels post stamps will be ready for distribution by Dec. 1, so that the 60,000,000 postpieces may be supplied with them before the new law goes into operation.

## 25th WEDDING ANNIVERSARY.

The Bethel Friends of Rev. and Mrs. C. N. Gleason of Henniker, N. H., will be pleased to learn of the pleasant surprise given them Wednesday evening, Sept. 25.

The 25th wedding anniversary of Mr. and Mrs. Gleason was Sept. 22nd, but as the day was Sunday no observance was planned for it although thoughtful friends had remembered them with gifts appropriate for the day.

On returning from prayer meeting Wednesday evening their surprise was great to find the house lighted and the rooms filled to overflowing with friends who with the help of their daughter, Miss Mabel, had planned to celebrate their Silver anniversary.

A most delightful evening was enjoyed by over one hundred people who had gathered to extend congratulations and wish joy to this popular pastor and his helpful wife.

Refreshments of ice cream and cake were served and before departing a goodly purse of silver was presented as a token of appreciation and good will.

The members of their former parish in Bethel extend most hearty congratulations upon reaching this silver milestone on life's way and sincerely wish that the journey towards the golden one may be full of sunshine and happiness.

## GAME LAWS OF MAINE.

The game laws of Maine, so far as they affect moose and deer, may be summarized as follows:

Deer shooting season, Oct. 1 to Dec. 15, inclusive, legal allowance, two deer to a hunter. Deer or portions of a deer may be shipped out of the State by non-residents when officially tagged and accompanied by owner while within the State, shipping tags to be taken from the hunter's license. A resident may ship one deer or parts thereof, out of the State, by payment of a fee of \$2 for deer and \$5 for moose tag. Penalty for illegal killing of deer, \$10 fine and costs or four months' imprisonment for each deer illegally killed.

Non-residents hunting in Maine are required to pay a license fee of \$15 annually. License includes one coupon for transportation of one moose and two coupons for transportation of two deer out of the State. The license fee for bird hunting is \$5 and a hunter who has paid that fee can take out a license and deer license by payment of \$10 additional.

## CORN SHOP.

The corn shop closed Thursday afternoon. Owing to the lateness of the season the pack was somewhat short as there was greater shrinkage than would have been if the corn had been perfectly filled.

The farmers co-operated with the management to get all possible from the corn under the unavoidable conditions.

The whole pack will go as No. 1, as the corn packed had not been hit by the frost.

The help has all been paid and expressed satisfaction.

Labeling will begin in a few days. Mr. Whitman goes to Norway the last of the week to assist in causing a small lot of corn which will come in there, unless hit by the frost. After the labeling is finished here Mr. Whitman will remain in Norway to manage the apple canning. The farmers will be paid the last of October.

Although Bethel with nearly all of the towns in the State suffered from the adversity of the season the farmers are not discouraged but express their purpose to plant corn another year, and express satisfaction with Mr. Whitman's management under the existing circumstances. According to reports from other factories the Bethel farmers may congratulate themselves that the results have been so successful. Mr. Whitman has worked for the advantage of the farmers and appreciated their hearty co-operation.

Mr. Whitman at the close of the season will leave with the best wishes of a host of friends who will be glad to welcome him next year.

## NAMES TO SPARE.

Progressive Voters Will go on Mr. Yeager Ballot by Petition.

Petitions for the placing on the ballot of Progressive party candidates for Presidential electors were received at the department of state, Friday, to the

## WANT COLUMN.

Put your Want and Sale notices here and they will be read in 3,000 Oxford County homes—4 lines 1 week, 25c. 3 weeks 50c.

CANADIAN unleached hardwood ash the best fertilizers on earth, car lots bulk, twelve dollars; sacked, thirteen dollars, sixty cents per ton delivered, George Stevens, Peterborough, Ontario, Canada.

5-1-12-1 yr.

FOR SALE—8 room, 1 1-2 story house, barn connected, on High Street in Bethel village. Inquire of H. H. BROWN, Bethel, Maine.

5-22-12.

E. S. KILGORE, CARPENTER AND BUILDER, GENERAL JOBBING, Bethel, Me.

Box 324, 5-23-0m.—p.

TO LET—A small lower tenement furnished. No children. Inquire at Citizen Office.

ORGAN FOR SALE, I have an English made organ in first class condition that I will sell very cheap. Inquire of H. M. OSGOOD, Bethel, Maine.

FOR SALE—One No. 5 Oliver typewriter in first class condition. A good bargain. Inquire of JAMESON L. FINNEY, Bethel, Maine.

10-10-31.

SALSMEN WANTED to look after our interests in Oxford and adjacent counties. Salary or Commission. Address THE VICTOR OIL COMPANY, Cleveland, Ohio.

10-10-12p.

WANTED—First Class Hook Maple and Birch Logs. MERRILL SPRINGER CO., Bethel, Me.

10-10-5.

NOTICE.

In consideration of the fact that F. J. Tyler has decided to discontinue horse shoeing I have hired the J. C. Billings shop and shall open the same for horse shoeing and general blacksmithing at once.

F. C. HOLZ.

10-10-31p.

FARM FOR SALE.

The H. R. Rodwin farm in Bethel, Maine. Cows about 45 tons hay. Plenty of wood. Some growing timber. Excellent chance for brickmaking. Cranberry bed started and bearing. Three story main house with all—21 rooms. Shed, stable, and large barn, 10x60. Buildings in excellent condition. Excellent for summer home, summer boarders or for farming purposes alone. Homes can be used for two families. Apply to MAE A. GODWIN, or HERRICK & PARK, Bethel, Maine.

Bethel, Me., Oct. 7, 1912. 10-10-12.

number of 1095 for each candidate except Luther Maddocks of Boothbay Harbor. He had 1082 signatures, a petition for the town of Mapleton being missing from his set.

The petitions were made up into books, so that each man who signed, lent the weight of his name to each of the six candidates, that is, each man signed all petitions. The Progressive electors thus placed on the ballot are: Luther Maddocks of Boothbay Harbor, Lafayette B. Waldron of Dexter, Athol E. Irving of Presque Isle, Charles R. Littlefield of Kennebunk, James T. McDonald of Ellsworth and Joseph W. Perkins of Wilton.

TIMELY WARNING.

A swelter and two pairs of gloves were taken from a wagon under the Congressional horse sheds last Thursday evening. The owners of the stolen property claim that they have a "tag" on the stolen gloves and that this warning, that if said property is left at the Citizen office within one week of this date no further steps will be taken, otherwise, legal measures will be applied.



## Fashion's Latest Fancies in Dress Goods

The woman, who is planning what that Fall Suit or Dress is to be, will receive helpful inspirations by seeing the choice assortment in our Dress Goods Department.

**DRESS PATTERNS**, nine different kinds, in two sizes, in fancy mixtures and plain colors 32 to 36 inches wide, \$1.25, \$1.50 and \$1.75 yd.

**ALL WOOL SERGES** in the wanted shades. This fabric is very popular this season, we have them in several grades. 50 inch, \$1.00, 44 inch, 75c, 36 inch, 50c and 60c.

**WONSTED GOODS** a very desirable material in navy and black. 30 inches wide, \$1.00, navy 44 inch 75c.

**SERGES** with hair line stripes in navy and black, one of the leaders for this season, black and navy 40 inch wide 60c, navy 42 inch 75c.

**STAPLE DRESS GOODS** in nearly all colors such as Taffetas, Bedford Cord, India Twills, Henrietta and Wool. Hosiery for 50c to \$1.50 yd.

**FANCY MIXTURES** in grey and blue, 30 inches wide, 50c. An extra good value.

**PANCY PLAIDS, POPLINETTE**, English Serge, Black and White check, and Poplar Cloth, 12 1/2, 13, 25, 20, 25c.

### Eden Cloth

An ideal fabric for Tailored Waists, Kimonos, pajamas and men's shirts, 28 inches wide, 15c yd.

**SCOTCH FLANNEL**, a very desirable fabric for light weight wool waists, choice patterns, 30 inch 35c.

### Duckling Fleece 15 c.

The best for kimonos, bath robes, dressing gowns, house gown or sleeping garments. This soft dainty material we can show you in a variety of coloring as beautiful as can be found in any fabric.

**Thomas Smiley**  
SHILEY SYSTEM - SIX STORES  
NORWAY, MAINE

### GROVER HILL.

"And sometimes in a basket of withered leaves, Amid the flutter of her withered leaves, The summer for her perished kingdom place." And all the glories of her golden leaves.

Several from this place attended the Fair at North Waterford last Saturday. Mr. and Mrs. Alfred Blake from Milan, N. H., were week end guests at A. L. Whitman's.

Mr. and Mrs. A. H. Grover entertained guests last week. Mrs. Helen Blake and Brander B. Whitman have returned from a visit with relatives at Milan, N. H. Mrs. Fred Munn entertained company last week.

### LOCKE'S MILLS.

Mr. H. H. Reed is visiting relatives in Massachusetts. Harold Crocker, who has been working in Beverly, Mass., has returned home.

Mrs. C. H. Bartlett and Mrs. L. P. Bryant attended the dance at Dryden last Saturday.

Mr. and Mrs. Chase visited at Mr. and Mrs. Phelps last week.

Alfred Brown spent a few days with relatives at Bethel last week.

Way Walter of Berlin, N. H., is visiting his father, C. W. Walter.

Mr. and Mrs. W. W. Goodridge attended at Waterford Fair, Saturday.

First Meeting of Portland spent Sunday with his family, C. H. Teltala.

Mrs. Harold Herick is visiting her

or, new in Boston.

Mrs. Charles Farrington is ill at this writing. Mrs. Axel Bryant, who is at King's hospital in Portland is reported doing well considering the serious operation she underwent last week.

Mrs. Charles Herick spent a few days away with relatives last week. Mrs. B. Abbott of Bryant's Pond was at Mr. Herick's last week.

Mr. H. H. Grant has gone to Boston to join her son, Dana, where she will make her home this winter.

### KIPT HIM GUESSING.

The above, red tanager stopped and the owner leaned out to question a Yankee farmer. Mr. H. H. began very patronizingly:

"Me good fellow, H.H. might you be able to direct me the nearest way to Fyresburg?"

The farmer seemed somewhat disgusted at the accent and made of address.

"Heaven d'ye know I was your good fellow?" he asked.

"Heaven d'ye know I was H.H.?" he continued.

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## BETHEL AND VICINITY.

Mrs. A. E. Herick was in Portland, Saturday.

Mr. W. W. Hastings took an automobile trip to Portland, Tuesday.

Miss Alice Kimball has finished work for Miss Frye and returned home.

Miss Alice Brown of Locke's Mills visited relatives in town last week.

Miss May Cross will spend the winter with Mr. and Mrs. Daniel Hastings.

Mr. Arnel Browne visited relatives at Kingfield, Me., a few days last week.

Miss Edith Hastings has accepted a fine position in Superior, Wisconsin.

Mr. N. R. Springer returned Monday from a few days' visit in and around Boston.

Quite a crowd from here attended the World's Fair at Waterford last Saturday.

The Ladies' Club will meet with Mrs. E. B. Tuell, Thursday afternoon at three o'clock.

... and Mrs. Harry Inman and two sons of Kingfield, Me., are visiting relatives in Bethel.

Elmon Jordan came home Friday from Kent's Hill and spent Sunday with his parents.

Mr. and Mrs. Edward H. Stanley and children of Berlin, N. H., are spending a week with relatives in town.

Mr. Edward C. Lapham returned from Lowell, Sunday, where he has had employment for the past month.

Macie and Harold Bennett from North Newry were at Lee Hall's Saturday and Sunday.

Mrs. Addie Wentworth will be in Bethel some time next week to deliver her goods to her patrons.

Mr. and Mrs. Lewis C. Coye from Wentworth's Location visited her uncle, Ziba Darke, Monday night.

Evelyn Chandler returned to her home in Norway, Sunday, having spent several weeks with her grandparents.

Mrs. E. T. Russell and daughter, Shirley, and Miss Mary Shirley returned to Brooklyn, N. Y., Wednesday.

Misses Olive Wardwell and Jean Taylor were at the World's Fair, Saturday, and attended the dance Saturday night.

Mr. Lyman Wheeler returned Tuesday from a business trip. Mrs. Wheeler was the guest of relatives during his absence.

Gerry Morgan and family are moving to the Hamlet Chapman house as Mr. Morgan is employed by Prof. Chapman.

Mr. and Mrs. Lee J. Thornton and three children of Rumford were recent guests of his parents, Mr. and Mrs. M. L. Thornton.

Rev. and Mrs. W. F. Furtis and Mr. and Mrs. E. C. Chamberlain are attending the meeting of the American Board of Foreign Missions in Portland.

Mrs. Ball and two children, and her sister have been the guests of Mrs. Harry Jordan. Mr. Ball was formerly station agent here, before going to Ontario.

Sunday Miss Mattie Foster received a call from an auto party from Auburn, consisting of Mr. Benson, Mrs. Ada Holmes and daughter, Ruth, and Mrs. Alfred, all of Lewiston.

The ladies of the Universalist Society will serve a supper at the chapel Thursday, Oct. 31st at 6:15. The public are invited. After the supper there will be a short entertainment and so on.

The Columbian Club will hold its first meeting for the season at the new and attractive cottage of the First Cent. Mrs. E. B. Rufus, Friday afternoon at 8 o'clock, at Hugo Pond. Mrs. Rufus cordially invites all present and former members to be present at this meeting, also extends the invitation to anyone who would enjoy meeting with the club, to be in attendance. The afternoon will be spent with lectures, recitals of the regular program, and we are sure the reports from the recent meeting of the Federation of Clubs by three of our most talented members, will be of much interest and profit. The call will be at 8 o'clock so let's arrange to start early enough to be present at that hour.

Mr. R. A. Smith is having his buildings reshingled.

Mr. and Mrs. A. W. Jodkins of Upton were in town Tuesday.

Dr. J. H. Wight and family and Miss Ethel Richardson enjoyed an automobile trip to Upton one day last week.

Mr. and Mrs. Chas. Poole went to Oxford last Friday where they will spend the winter with their son, Will Poole.

Judge A. E. Herick, Ellery C. Park, Esq., H. H. Hastings, Esq., and Fred B. Merrill, Esq. attended court at Paris this week.

The inspection of Brown Relief Corps occurred Wednesday evening. Mrs. Savage of Bangor, Dept. Inspector, did the work.

Have you noticed how extremely beautiful the foliage is? Everyone seems to agree that it is prettier than usual this season.

The B's of B will have a ball at Odeon Hall, Tuesday evening, October 31st. Herick's orchestra of five pieces will furnish music, and refreshments will be served at intermission. An invitation is extended to everybody to come and have a good time. Admission 75 cents, gallery 15 cents.

October Term of Court.

Tuesday morning the October term of court opened, Judge Savage presiding.

Of the eleven prisoners now in the county jail, only one is under sentence, the rest being bound over to this term of court. Most of them are larceny cases.

### GRAND JURORS.

Chas. F. Berry, Buckfield. Walter B. Berry, Rumford. Victor A. Binford, Mexico. Granville S. Cotton, Brownfield. Bert E. Cummings, Paris. Fred DeShon, Woodstock. Charles F. Farrington, Bethel. Arthur G. Gilman, Porter. Edwin K. Hollis, Canton. Harry M. Jackson, Norway. Geo. I. Kimball, Waterford. Merle Perkins, Oxford. Orvis H. Rowe, Dixfield. R. E. Scribner, Albany. F. W. Spaulding, Sumner. J. E. Stuart, Hiram. George A. Trumbull, Denmark. George W. Weston, Fryeburg.

### TRAVERSE JURORS.

George W. Berry, Paris. J. Walter Buckman, Lincoln Plantation. Arthur L. Childs, Peru. George E. Childs, Canton. B. J. Collins, Mexico. W. H. Conant, Buckfield. C. W. Cummings, Hiram. Samuel O. Dingley, Oxford. Herbert S. Emerson, Stow. John A. Fox, Lovell. Asa D. Frost, Norway. H. L. Gilman, Rumford. Clarence A. Hall, Andover. Frank D. Holmes, Fryeburg. Virgil H. Johnson, Fryeburg. Albert W. Jodkins, Upton. Ezra Keene, Hartford. Eugene R. Kilgore, Waterford. Benjamin W. Kimball, Bethel. Charles H. Kimball, Paris. E. C. Mills, Mascon. John F. Noyes, Greenwood. Frank C. Palmer, Porter. Ole M. Payne, Dixfield. John M. Philbrick, Bethel. H. Arthur Robbins, Norway. Jacob Stanley, Hiram. Ned L. Swan, Woodstock. William H. Wakefield, Brownfield. W. H. T. Waterhouse, Rumford.

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Apple Puff. Mix together 1 1/2 cups flour, one teaspoon baking powder and one-half teaspoon salt. With a wire beat white heat one tablespoon cold, hard butter into the flour, and add same-size milk to make a rather stiff batter. Grease little custard cups, put a tablespoon of batter in the bottom, then one tablespoon grated apple, then another of batter. When all the cups are filled, arrange them in a steamer, cover tightly and place over boiling water and cook three-quarters of an hour. Serve hot with creamy sauce. Any fruit can be substituted for apple.

Antiseptic Soap. Soak all night in cold water and boil about eighteen minutes to the pound. There should be plenty of water in the pot, cold at first, and brought gradually to a boil. Let it get cold in the water in which it was boiled. We always boil a ham the day before it is eaten. Take it out, remove the skin carefully and put the latter back into the cold liquor which you have skimmed all the fat which makes an excellent dripping from the surface of the liquid. Press soft paper on the top of the ham to take off the clinging drops of grease. Brush all over with beaten egg. Work a cup of rolled cracker into a paste with warm milk, butter, pepper, salt and beaten egg. Coat the ham thickly with this and set to brown in a moderate oven. Twist fried paper around the knuckle and garnish with crosses.

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## New Fall Styles in Jewelry.

BAR PINS, COLLAR PINS, BRACELET WATCHES, BRACELETS, CUFF BUTTONS, FOBS, ETC.

Prices are right.

**EDWARD KING,**  
Bethel, Maine.

### NOTICE.

Bethel, Me., Oct. 7, 1912.

To My Customers:— I wish to say that I have decided to discontinue horse shoeing at my shop and after this date shall do no more shoeing. Shall continue to do jobbing and repairing, sled ironing, etc. as before, also hand sawing and wood work. Shall keep for sale iron and steel, cable chain, cast dogs, bolts, shafts, rims, and in fact everything usually found in carriage shop or hardware store; also deal in carriages and sleighs.

F. J. TYLER.

### NOTICE.

The subscriber hereby gives notice that he has been duly appointed administrator of the estate of Eva R. Fox, late of Bethel, in the County of Oxford, deceased, and given bonds as the law directs. All persons having demands against the estate of said deceased are desired to present the same for settlement, and all indebted thereto are requested to make payment immediately.

CLARENCE K. FOX.

September 17th, 1912.

### NOTICE.

Glaze Ham. Soak all night in cold water and boil about eighteen minutes to the pound. There should be plenty of water in the pot, cold at first, and brought gradually to a boil. Let it get cold in the water in which it was boiled. We always boil a ham the day before it is eaten. Take it out, remove the skin carefully and put the latter back into the cold liquor which you have skimmed all the fat which makes an excellent dripping from the surface of the liquid. Press soft paper on the top of the ham to take off the clinging drops of grease. Brush all over with beaten egg. Work a cup of rolled cracker into a paste with warm milk, butter, pepper, salt and beaten egg. Coat the ham thickly with this and set to brown in a moderate oven. Twist fried paper around the knuckle and garnish with crosses.

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## THE HOME CIRCLE.

Pleasant Reveries—A Column Dedicated to Tired Mothers as they Join the Home Circle at Evening Tide.

## USEFUL HINTS.

In thickening cream soups allow a tablespoonful each of butter and flour to every quart of soup.

A small bag of unslaked lime hung inside underneath the cover of the piano will catch all dampness and prevent rust of the wires.

If the threads which are to be drawn for hemstitching are first scrubbed with soap, using a small brush, they can be pulled out easily without breaking.

When you are basting roast beef a tablespoonful of brown sugar or of ordinary granulated sugar added to the gravy will improve the color and the flavor.

Sunshine is destructive to mirrors. The glass assumes a milky appearance and can not be restored to its original appearance. Place the mirrors in position, so that the direct rays of the sun do not fall upon them.

A soufflé should never be put into a very hot oven. It crumbles over on top before it has time to bake properly inside and is likely to fall as soon as it comes from the oven. Bake in a moderate temperature and not too fast.

## LACE ROUNDED.

When lace is added to a round dolly, this may be a help, says the Ladies' Home Journal. Measure the exact quantity and join the edges. Double the lace and roll it end to end; then wrap the straight or inside edge tightly with a cord of half the width of the lace. Dip the cord end in water to shrink it. Lay it aside until dry, then remove the cord and unroll. The lace will be circular and may easily be sewed to the dolly.

## SLEEP.

It is through sleep that the brain and body receives its perfect rest. But how many people sleep in bedrooms which give them the benefit of absolute quiet, the darkness which is necessary for perfect slumber and fresh air without which sleep loses half of its benefits! Eight hours of sleep are recommended by the laws of health. The sleeping-room should be absolutely plain, devoid of all gewgaws which attract and accumulate dust. The really up-to-date sleeping-room is half out of doors, and several that I have seen lately are tiled so that they can be washed from the ceiling to the floor, and kept spotlessly clean. Many a woman sleeps on a cot or couch, and sacrifices her health to the appearance of her room. The studio habit is a miserable one for health, and no one should sleep in the room in which they work or receive their friends by day.

If you want to get perfect rest at night never go to bed with a hairpin in your hair; braid the hair loosely in two braids. Don't have too many pillows; follow prevent ventilation, bad circulation, and too many of them render the sleep shallow. Choose a hard bed and do with just as small a pillow as possible. Sleeping on the stomach retards the circulation, while sleeping on the right side stretches the muscles about the heart, and increases the trouble one may have with that organ. Of course, people with strong backs have no difficulty sleeping on the right side, with head slightly bent so that the jaw, even if it hangs will not open the mouth wider.

If she can, I should advise every woman to sleep out of doors in a sleeping porch for some part of the year. In this way she will acquire the habit of fresh air, and will not be able to tolerate the bad ventilation of the average bedroom. Her health will improve, her long, develop and the open air will invigorate and refresh her, as nothing else can do. —Merrill's Magazine.

## A NEW ONE ON HIM.

An old farmer was driving into town the other day when an automobile going thirty miles an hour overtook him on the road. He quickly pulled his horn to his side. As the machine came he noticed a motor cycle following him.

"Well, this is good indeed," he said to himself, "if I ever knew before that these infernal automobiles had such a good friend."

WEAR HUB-MARK RUBBERS This Winter

# William Tell the Prize Winner

Mrs. Edgar J. Fogg, of Lewiston, was awarded

15 Prizes in Domestic Science

at the Maine State Fair, Lewiston, this year. She always uses WILLIAM TELL FLOUR and speaks in the highest terms of its quality for bread, cake and pastry baking.

Everybody Does

Ask for It

## PROBATE NOTICES.

To all persons interested in either of the Estates hereinafter named: At a Probate Court, held at Paris in and for the County of Oxford, on the third Tuesday of September, in the year of our Lord one thousand nine hundred and twelve. The following matter having been presented for the action thereupon hereinafter indicated, it is hereby ORDERED:

That notice thereof be given to all persons interested, by causing a copy of this order to be published three weeks successively in the Oxford County Citizen newspaper published at Bethel, in said County, that they may appear at a Probate Court to be held at said Paris, on the third Tuesday of October, A. D. 1912, at 2 o'clock in the forenoon, and be heard thereon if they see cause.

Joshua R. Howard late of Hanover, deceased; will and petition for probate thereof presented by Ellery C. Park the executor therein named.

Julia A. Stearns late of Riley Plantation, deceased; first account presented for allowance by Roscoe A. Fife, administrator.

Emily D. Atwood, late of Rumford, deceased; final account presented by Fred H. Atwood, administrator.

Timothy J. Chapman late of Gilead, deceased; second account presented for allowance by Tallard G. Lary, Frank B. Coffin and Archie T. Heath, trustees.

John T. Lewis late of Albany, deceased; petition for license to sell and convey real estate presented by Flora M. Lewis, administratrix.

Sarah Ayott of Rumford, ward; first account presented for allowance by Arthur Gauthier, guardian.

ADDISON E. HERRICK, Judge of said Court.

A true copy—attest:

ALBERT D. PARK, Register.

02631.

ADVERTISEMENT.

Mackinaw Jacks, \$5.00 to \$7.50, at

P. H. NOYES CO.

Ships, \$5.00, \$7.50 and \$10.00.

P. H. NOYES CO.

Rain coats, \$10 to \$15, now is when

you need them.

P. H. NOYES CO.

No wonder you were restless in sleep.

There wasn't a thing for her to gossip

about except snake tracks under the

apple tree.

## HUB-MARK RUBBERS

STANDARD FIRST QUALITY



Wear Hub-Mark Rubbers This Winter

"Standard first quality" means that after 60 years of experience it is the Standard established by us for first quality and every rubber is branded with the "Hub-Mark."

Hub-Mark Rubbers are constructed and the compound put together to give the best possible service under all conditions and still be sold at a price that will permit everyone to wear them and get the maximum return for his money. They cost no more than any first-class rubber. Try them.

Hub-Mark Rubbers are made in all styles and for all purposes. The Hub-Mark is your Value-Mark.

If your dealer cannot supply you, write us.

BOSTON RUBBER SHOE CO., Malden, Mass.

## CANTON.

Mr. and Mrs. E. K. Hollis attended the funeral of Dorothy Esther Grose at East Sumner last week.

J. Warren Lane of Boston has been a guest of Mr. and Mrs. Frank Richardson and family.

Hazel Hutchinson is teaching school at Worthy Pond.

Mr. and Mrs. W. L. Roberts went to Lewiston by auto Saturday.

Miss Marguerite Hollis spent the week end at her home in town.

John Seavey and family of Milton have been calling on friends at their former home in Canton.

Mr. and Mrs. Roy Packard and children of Portland are guests at the home of D. A. Fletcher and family.

F. W. Dodge has been on the sick list for the past week.

Oct. 2 at the home of Mr. and Mrs. John C. Parlin of Norridgewock the marriage of their eldest daughter, Gladys Evelyn Parlin to Ansel Herbert Stevens of Madison was solemnized. Rev. E. W. Webber of Madison was the officiating clergyman. The best man was Horace L. Worden of Canton and the bridesmaid Mildred E. Parlin, sister of the bride. Mrs. Stevens was a former resident of Canton, where her father was principal of the high school a few years ago. Mr. Stevens is also well known in town having been the official cream tester for the Oxford County Testing Association. He is a son of Mr. and Mrs. Fred A. Stevens of Norridgewock, is a graduate of the U. of M., and is now superintendent of Farnledge farms at Oldtown. Canton friends extend congratulations.

Mrs. F. Richardson, Mr. and Mrs. O. M. Richardson and son, and Mrs. W. A. Lucas took an auto trip to Augusta, Monday.

Mrs. Amanda House has returned from Rumford.

Prof. Laura Comstock of the U. of M. will give a lecture on "Domestic Science" at the Canton Grange Hall, Oct. 12 at 1:30 o'clock. During her lecture the meeting will be open to the public, and all interested are cordially invited to attend.

The season's pack of corn was closed up at the factory Saturday night.

The Canton post office has been changed to a third class office, making it a salaried one. A new cancelling machine has been installed the past week.

Mary I. Richardson attended the teachers' meeting at Buckfield, Friday.

A meeting of the Progressives was held at Gilbert's Hall, Friday evening and a Roosevelt and Johnson Club formed with forty members. They elected as president, Payne Haskell, and secretary, C. E. Mendall. A large banner will soon be purchased which will be placed across Main street. An effort will be made to secure Judge H. H. Lindsey of Dover, N.H., to speak before the people of Canton during the campaign.

J. N. Foye and wife, W. F. Shackley and wife, Eldon Dibeck and wife, Dwight Dibeck, Jennie Adams, Corinna Fuller, Payne Haskell and A. M. Black will be among those who went to the Farmington Fair.

Mrs. Wilmet Hanson of Biddeford has been a guest of Mrs. G. F. Towle.

Mrs. Elsie Burke has been visiting Mrs. T. B. W. Stetson of Hartford.

Mrs. A. S. Hathaway started Friday morning for Washington, D. C., where she will spend the winter with her sons and daughters.

W. A. Hollis and wife of Lisbon Falls have been guests of his brother, E. K. Hollis and family.

Mr. and Mrs. E. K. Hollis have been chosen to serve as grand and convergent jurors to attend Supreme Court at So. Paris.

Mrs. G. F. Towle spent the week end with her brother, Richard House and family at North Turner.

Mrs. Agnes Heald is visiting in East Sumner.

Mrs. P. M. Oliver has been attending the Baptist Convention at Portland.

Mrs. Victoria West of Lewiston has been a guest of Mrs. Philena Street.

Mr. and Mrs. T. J. Taylor, N. H. have been in town a few days selling soap.

Mr. and Mrs. Charlie Reed and child of Houghton have been visiting at the home of her parents, Mr. and Mrs. John Harrington and family.

W. N. Reed is driving a cab cart to

ADVERTISEMENT.

Catarrh Cannot Be Cured with LOCAL APPLICATIONS, as they cannot reach the seat of the disease. Catarra is a blood or constitutional disease and in order to cure it you must take internal remedies. Hall's Catarra Cure is taken internally, and acts directly upon the blood and mucous surfaces. Hall's Catarra Cure is not a quick medicine. It was prescribed by one of the best physicians in this country for years and is a regular prescription. It is composed of the best tonic known, combined with the best blood purifiers, acting directly on the mucous surfaces. The perfect combination of the two ingredients is what produces such wonderful results in curing catarra. Send for testimonials, free. P. J. CHENEY & CO., ST. LOUIS, MO. Sold by Druggists, etc. Take Hall's Family Tonic for constipation.

## Children Cry for Fletcher's

# CASTORIA

The Kind You Have Always Bought, and which has been in use for over 30 years, has borne the signature of Dr. J. C. Fletcher, and has been made under his personal supervision since its infancy. Allow no one to deceive you in this. All Counterfeits, Imitations and "Just-as-good" are but experiments that trifle with and endanger the health of Infants and Children—Experience against Experiment.

## What is CASTORIA

Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is pleasant. It contains neither Opium, Morphine nor other Narcotic substance. Its age is its guarantee. It destroys Worms and allays Feverishness. For more than thirty years it has been in constant use for the relief of Constipation, Flatulency, Wind Colic, all Teething Troubles and Diarrhoea. It regulates the Stomach and Bowels, assimilates the Food, giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

## GENUINE CASTORIA ALWAYS

Bears the Signature of

*Chas. H. Fletcher*

The Kind You Have Always Bought

In Use For Over 30 Years

## \$5.00 SHOE FOR MEN.

We have a very nice line of Men's Shoes called THE ADMIRAL. We have them in Tan, Russia Calf and Black Calf. The price is \$5.00, and they are worth it.

Remember you can find what you want, get fitted, and save money if you come here for your footwear. Also a full line of

TRUNKS, BAGS and SUIT CASES.

## E. N. SWETT SHOE CO.,

Opera House Block, NORWAY, MAINE.

Telephone 35-2

Canton, making his route on Friday forenoon.

Miss Emily Griffith of Auburn has been a guest of her aunt, Mrs. A. W. Ellis and family.

The next meeting of the Universalist Circle will be held with Mrs. Philina Street. Preparations are being made for their fair which will be held Oct. 31st.

Mr. and Mrs. Elmer Hutchinson of Hobson have been guests of his brother, Wallace Hutchinson and family.

Miss Edith Bradford spent Saturday and Sunday with Mrs. John Seavey at Wilton.

Mr. and Mrs. O. M. Richardson and sons, Miss M. N. Richardson, and Mrs. Minnie Howes took an auto trip to Farmington, Sunday, where they were guests of Mr. and Mrs. L. A. Nickerson.

On Nov. 3, John A. Hodge Relief Corps will be inspected by Mr. W. W. Thomas of Yarmouthville.

The marriage of Miss Lillian Walker of Canton and Elmer Markham of Norridgewock was solemnized Oct. 1st at the home of the bride's parents, Mr. and Mrs. C. W. Walker, Rev. Mr. Merriam of Norridgewock officiating. Mrs. Markham is a graduate of Canton high school and of Bates Business College. The groom is a son of Mr. and Mrs. Joseph Markham of Norridgewock, and a native of New Brunswick. He graduated from the Brunswick High school and took the agricultural course at the U. of M., after which he was appointed an official cream tester for the State in 1910.

Mr. and Mrs. Markham will make their home in Paris, where they have purchased a nice dairy farm.

Handbags.

The handling that the lady wore was wide and deep—immense. And in said bag the lady bore, one spoon of thread, fourteen hairpins, one thimble, three ear tickets, one recipe for sponge cake, one unsalted egg, six samples, one handkerchief, two yards of ribbon, one powder puff, one cosmetic skin, three hairbrushes, one box of hays, one package of chewing gum, one mirror, two postage stamps, fifty varieties of dagbats, and 7 cents.

## HOBSON'S CHOICE.

An Eastern man, who was on a business trip through the West, stopped at the small hotel in a country town one day. He entered the dining room and was shown to a table by a waiter.

"Will you have some pork and beans, sir?" asked the waiter, as he brought the customary glass of water.

"No, I don't care for them," answered the man. "I never eat pork and beans."

"Dinner is over, then, sir," said the waiter, as he moved away.

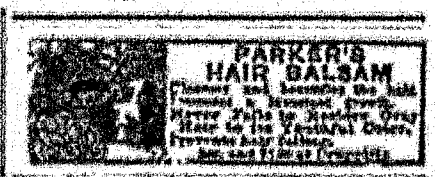
Youth's Companion.

## Made My Life Worth Living

"I feel it my duty to tell others what Chamberlain's Tablets have done for me," writes Mrs. L. D. Dunlap, of Oak Grove, Mich. "I have suffered with pains in my back and under my shoulders blade for a number of years, also with a poor appetite and constipation. I tried all of the remedies that I heard of, and a number of doctors, but got no relief. Finally a friend told me to try Chamberlain's Tablets. I got a bottle of them and they soon helped my stomach; by their gentle action my bowels became more regular. Today I feel like praising them to all who suffer as I did, for they have cured me and made my life worth living."



they have cured me and made my life worth living





# THE OXFORD COUNTY CITIZEN.

PUBLISHED EVERY THURSDAY  
BY E. O. BOWLER.

PUBLICATION OFFICES:  
BETHEL, MAINE.  
RUMFORD, MAINE.

BETHEL POST OFFICE.

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Entered as second class matter, May 1, 1908 at the post office at Bethel, Maine.

THURSDAY, OCTOBER 10, 1912.

## MULTIPLICITY OF ACCIDENTS.

Every day brings its records of the destruction of life and property by accident. We scarcely halt to investigate the cause than something even more awful is thrown upon the scene. Thus the wheel revolves in quick succession, and the horrors of yesterday are lost sight of as the records of today are flashed before us.

There are part and parcel of our 20th century high tension program and the ever increasing daily horrors will continue to be enacted until a safer, safer era is forced to dawn.

Many of the horrible accidents that are eating their living shadows upon the few but are scarcely noted by the multitude might and should be avoided.

A terrible automobile accident occurred at No. 10, Paris last week. Similar accidents will continue to occur as long as railroads are permitted to cross busy streets in our cities and villages, and in the country for that matter, without more protection to the traveling public than is afforded at the present time. Considering the numerous killed railroad crossings throughout Maine it is almost a source of wonder that accidents are not even more frequent.

Plagues at these points, or other dependable means of securing the public safety should be had. This question should and doubtless will receive attention of the Legislature soon to convene.

## LAW BROUGHT.

During the past two years, and especially during the recent political campaign much has been said concerning the enforcement of the prohibitory law. Governor Hildesheim having declared over and over again that he has no power to enforce the law.

The following article from the September Civil League Record gives answer to his denials and will prove of interest to our readers.

The press of the state is already discussing the enactment of some law to give the governor power to deal with violating sheriffs and other officials so that the pledge of enforcement in the republican platform may be kept. It is possible that some law might be drafted or some amendment to the constitution might be passed that would give the governor in dealing with official lawbreakers.

But our constitution and statutes already contain sufficient provisions to enable the governor to effectively deal with existing officials of law, and the governor who will not use the provisions already provided would not care any others which might be provided. And the governor who will use the provisions now provided does not specially need others.

## Duty.

As stated in the Record last month the constitution makes it the duty of the governor "to take care that the laws be faithfully executed." The governor is the chief executive, and the other officials are subject to his orders and are under his control. If he failed at all, the laws would be enforced by the subordinate executive officials. The governor, then, is to take care that the laws be faithfully executed.

History Duty to Command Sheriffs. Commanding the fact that Governor Hildesheim has said that the grounds is not "the grounds of the law." The statute makes it the duty of the governor to "take care that the laws be faithfully executed." The governor, then, is to take care that the laws be faithfully executed.

What if Sheriff Hildesheim? If the sheriff refuses to obey the governor's order, what then?

## Loss of Appetite

Is loss of vitality, vigor or tone, and is often a forerunner of prostrating disease. It is serious and especially so to people that must keep up and doing or get behindhand.

## Hood's Sarsaparilla

Which purifies and enriches the blood and builds up the whole system. Get it today in usual liquid form or chocolate tablets called Sarsatabs.

First. Under this law a fine not to exceed \$500 or imprisonment less than one year may be imposed.

Second. The governor through the attorney general may secure a mandamus from a justice of our supreme court commanding the sheriff to perform his duty. If he then refuses, he will be in contempt of court and can be punished at the discretion of the judge.

Third. The amended section 63 of Chap. 23, passed in 1905, can be invoked by the governor and the rebellious sheriff punished under its provisions by imprisonment not exceeding one year or a fine not exceeding one thousand dollars.

Fourth. Sheriffs are required by law to give heavy bonds for "the faithful performance of the duties of their office." In case of neglect or refusal to do the sheriff could be sued on his bonds by the governor.

Fifth. The governor can at will convene the legislature in special session and secure the impeachment of a sheriff who refuses to obey his orders, and then fill the vacancy by appointment.

Sixth. The governor, as commander-in-chief of the army, may use the militia to deal with nullification of law, as did Governor West of Oregon recently.

Finally. When a governor orders a sheriff to enforce the laws he is neglecting to enforce, and the sheriff knows that the governor means to be obeyed and will exhaust his power in compelling obedience, his order will be sufficient to secure effective enforcement.

The writer believes that Governor Hildesheim will secure the enforcement of law through the regularly elected officials by means of the present constitutional and statutory power given the governor.

## VIGOROUS CAMPAIGN.

Republican State Committee to Vote And Will Start at Once.

The Republican State Committee today decided to begin a vigorous campaign in behalf of President William H. Taft and Vice President Charles F. Smith in this state and carry it through to a finish. They accepted the resignation of Charles S. Hildesheim of Augusta, as treasurer and expressed regret that it was necessary for them to do so. They asked for and received, over the long distance telephone, the resignation of Joseph W. Perkins of Wilton, who was nominated at the Republican convention in Bangor as a presidential elector. Then the committee elected Horace E. Munroe of Auburn to the place made vacant by Perkins' resignation and made Henry G. Meyer, Jr., of Portland, treasurer of the State Committee.

All the Republican candidates for electors who were nominated at the Bangor convention, filed notices of their acceptance of the nomination except Joseph W. Perkins of Wilton, a Progressive. The following accepted their nominations without comment, Willie H. Parsons, Foxcroft; Benjamin W. Hildesheim, Bangor; Jasper Wyman, Milbridge; W. M. Ayer, Oakland; John C. Stewart, York.

"Of Two Evils." WILLIAM—How you have an appointment with my sister? MARY—Yes, I did. WILLIAM—Now I know why she went out in the rain. Judge.

## JOHNSON'S ANODYNE LINIMENT

Used 102 years for internal and external ailments.

It alleviates coughs, colds, sore throat, colic, cuts, burns and bruises.

25c and 50c everywhere.

L. S. JOHNSON & CO.

Bethel, Me.

Prepared for Consumption

## NEW EVIDENCE IN HACKETT MURDER.

Headfield, Oct. 7.—New facts, said to show that a man was implicated in the murder of Mattie Hackett, are reported to be in the possession of County Attorney Joseph Williamson of Augusta, and it is expected that this information will be utilized at the trial of Mrs. Elsie Hobbs Raymond, indicted for the crime, which begins at Augusta at special term of the supreme judicial court on November 10.

Many now believe that the indictment was found mainly to open the way for an investigation along a different line so that the real murderer might be brought to justice and a long persecuted woman exonerated.

Mrs. Raymond, who formerly lived here and who is under bail awaiting her trial, says that she welcomes the prosecution of the case. The indictment has not served to check her characteristic cool spirits. This is her statement about her approaching trial.

"I am confident of an acquittal. Then I can look the whole world in the face and not feel that persons who have read and heard false stories about me in connection with the Hackett case are pointing the finger of suspicion in my direction."

One who has followed the case from the start and who has personally taken part in the investigation made this declaration regarding it: "Elsie Hobbs Raymond will never be convicted of the murder of Mattie Hackett. I don't believe she knows anything about the case, and again I don't believe any woman ever committed that murder. When the case is cleared up, if it ever is, it will be shown that a man in a fit of passion or rage strangled to death poor Mattie Hackett."

Chief Justice Whitehouse will preside at the trial. Attorney General Pattangall, assisted by County Attorney Williamson, will conduct the prosecution. Hon. F. A. Morey, of the law firm of McGillivray & Morey, will appear for Mrs. Raymond.

The trial promises to be one of the most sensational ever held in the courts of Maine. Since the murder of Mattie Hackett, the pretty eighteen-year-old daughter of Levi L. Hackett of Headfield, within a few rods of her home on a beautiful moonlight night, seven years ago last August, the case had been constantly before the public. It was a mystery story from the first of rare human interest and having many unusual features.

It is not generally known, but it is a fact that County Attorney Williamson and Attorney General W. B. Pattangall have been at work on the case, regarded as Maine's greatest murder mystery, since the indictment of Mrs. Raymond early in the spring.

It has never been explained satisfactorily to Headfield people how the girl was lured from her home on that fatal night and how she could have been strangled to death as she was by a lamp cord about her neck without attracting the attention of her father, who with another man, was in the barn at the time. The father finally found the girl breathing heavily by the roadside, and the prompt removal of the cord would undoubtedly have saved the girl's life. The cord was not discovered until after the victim's death.

## Six Years to Construct Clock.

A clock constructed throughout of glass in the result of six years' work on the part of a Bavarian glass polisher. The plates and pillars which form the framework are of glass and are bolted together with glass screws. The dial plate, hands, shafts and cogwheels are of glass and glass wedges and pins are used for fastening the various parts of the fastening together, says "The Times." Like the clock itself, the by which it is wound is of glass. The construction of the remarkable timepiece was a matter of infinite pains. Some of the parts had to be made as many as 40 times before a clock that would go could be produced.

Billions in Exports of Manufactures. The estimate that a billion dollars worth of manufactures will be exported in the current fiscal year, made by the Bureau of Statistics, Department of Commerce and Labor, seems likely to be justified. The official figures show for the nine months ending with March 27,000,000 worth of manufactures exported, these figures being \$1,000,000 in excess of those for the corresponding period of the preceding year, and as the exports of many factors in the year ending June 30, 1911, were valued at \$97,000,000, the Bureau at least seem to clearly indicate that the total for the current year will pass the billion-dollar line.

## To Remove Cherry Stems.

Cherry stems may be removed from cloth if the spots are washed in camphor before putting in water.—National Magazine.

## TRAVELER'S TALES.

A gentleman whose travel talks are known throughout the world tells the following on himself: "I was booked for a lecture one night at a little place in Scotland four miles from a railway station.

"The chairman" of the occasion, after introducing me as 'the man whose tales have been heard of in the intellects,' said that he felt that a wee bit of prayer would not be out of place.

"Oh, Lord," he continued, 'put it into the heart of this man to speak the truth, the whole truth, and nothing but the truth, and give us grace to understand him.'"

"Then, with a glance at me, the chairman said, 'I've been a traveler myself!'"—Lippincott's.

## Quitting Matter of Fact.

An article in one of the magazines on "The Menace of Cape Race" recalls a little story. The priest at Trepassey, which is near the dangerous cape, was dining with Bishop Power of St. John.

"How will your people get along this winter?" asked the bishop. "Very well, my lord," was the priest's cheerful answer, "with the help of God and a few wrecks."

## AIRY ENGAGEMENT.

First Caterpillar—Any engagement next week? Second Caterpillar—What's up? First Caterpillar—I shall expect you at my coming out.

The "Execution." It isn't so much the song he sings, as the way the singer sings it. It isn't the ball the pitcher flings, so much as the way he flings it.

Unexplained. "I wonder what those London suffragettes were throwing at?" "Why, the papers are full of it." "I haven't seen it mentioned." "Why, every paper tells how they broke the plate glass windows." "I know it; but not a single paper tells what they were throwing at."

## Bringing Down the Average.

Mrs. Gotham—I am informed that the New York telephone calls average a minute and a half in length. Mr. Gotham—Yes, dear, you see there are so many men using the telephone that it brings down the average."

Barberous. Browne—Dabbler has just had a heavy weight lifted from his mind. Greco—One of his stock jobbing deals turn out better than he expected."

Browne—No. He's had his hair cut.—Judge.

## Persuasion.

"What made Mr. Chuggins buy an automobile?" "His wife persuaded him by calling his attention to the economy of having gasoline on hand to clean gloves with."

## And Maybe the Maid.

Young Mistress—Do you think my dress really loves me, Emmy? Maid—Of course, he's such a nice young man; he likes all the girls.—Philadelphia Inquirer.

## HIS IDEA OF SUCCESS.

"I've written several plays." "Did you meet with success?" "Yes. I once got a manuscript of mine back from a manager."

None, Whatever. Though days are bright And skies are blue, When little fat men, When little fat men,

Had a Wrong Tip. "Were you much upset by the ball failure?" "Yes, I lost my balance."

## WHITE CAKE IS DELICIOUS

Recipe is Simple and Inexpensive and Calls for a Baked Frosting Which is Very Fine.

Put into a mixing bowl one cup sugar and one and one-half cups sifted flour, into which has been sifted one rounded teaspoon of baking powder. Then into a measuring cup put the whites of two eggs and fill to half full with melted butter and then fill to full with sweet milk, the three ingredients making a full cup; add a little flavoring. Now put all into the bowl and beat five minutes. You can make another cake the same way with yolks but omit the butter, using more milk with whites.

Baked Frosting—One cup sugar, one-half cup water, whites two eggs, one teaspoon vanilla or one-half table-spoon lemon juice. Put sugar and water in saucepan and stir to prevent sugar from adhering to saucepan. Heat gradually to boiling point, and beat without stirring until sirup will thread when dropped from tines of a silver fork. Pour sirup gradually on beaten whites of eggs beating mixture constantly, and continue beating until of right consistency to spread; then add flavoring and beat over cake, spreading evenly with back of spoon. Cream as soon as firm. It not beat on long enough, frosting will run. It beaten too long may be improved by adding a few drops of lemon juice or boiling water. This frosting is soft inside, and has a glossy surface.

## PRICE DEPENDS ON THE CUT

Knowledge That Will Help Housewife Get the Most Out of the Meat.

The price of meat depends on the cut; for example, a quarter of a pound of meat is cheaper than a half pound. The most desirable cuts are porterhouse and sirloin steaks and loin roast. The flesh of these cuts is tender and of fine flavor. The rump furnishes a good roast; the brisket is good for roasting if baking is carefully done; if pot roasted it is not a cheap cut if the per cent. of waste is considered. Round is probably the cheapest cut if one considers actual food value; it is used for pot roasts, braised beef and hamburger steak. If chopped and properly broiled it makes a very desirable substitute for the high priced steaks.

## TAIL AROUND

Ivory handles that have become blackened may be cleaned by rubbing them with lemon dipped in salt.

A few drops of paraffin added to the shoe blacking will impart a good polish to damp shoes and also help to preserve the leather.

To give a pleasant flavor to mayonnaise use vinegar that has been previously used over pickles, beets or cucumbers instead of fresh vinegar.

Scratches on furniture will disappear if rubbed well with a solution of equal parts of linseed oil and turpentine. Rub this well into the scratches and then polish with a soft cloth.

To improve oilcloth, dissolve a pound of glue in a quart of water over the fire, then rub it lightly over the oilcloth with a piece of flannel and leave it to dry. If possible, do this in the evening, so that the oilcloth may not be walked on till the morning. This treatment adds to the durability of the oilcloth, besides improving its appearance.

Odd pieces of fruit, such as one banana, an apple or an orange, are mixed with lemon gelatin to advantage.

Tough steak should be chopped and mixed with diced potatoes and then baked. Grated cheese over this dish improves the flavor.

A sauce of baked beans can be heated with catsup in a pan, and a spoonful on toasted crackers serve nicely for the noonday luncheon.

Old bread just now takes a new form in bread-crumbs cakes. Soak the bread in butter-milk and use flour to thicken the batter.

Be careful never to use too much butter in cake. Use a scant amount rather than what the rule calls for and it will save many a pepper cake.

## Kneckerbocker Salad.

Wipe, peel and chill medium sized tomatoes. With a sharp knife cut five parallel cuts, at equal distances, crosswise of tomatoes on the rounded side not severing the sections. In cut in sort slices of Bermuda onions. Arrange on nest of crisp lettuce leaves and serve with a French or mayonnaise dressing.

## Dutch Toast.

To make Dutch toast take slices of very stale or hard bread and toast the same in the oven until brown. Dip the slices in boiling water and set in the oven again until as crisp as desired. This is excellent, and a good way to utilize hard bread.

## To Test Eggs.

Freshness of eggs may be tested by putting them into water. A fresh egg will remain at the bottom, one not so fresh will float a little higher and a bad one will rise to the surface.

## Use for Lemon Rinds.

Save your lemon rinds; dry them in the oven and store them in an air tight tin. A little of this added to an apple pie gives it a delicious flavor.

## STANWOOD—CORSON.

A very pretty home wedding occurred at the home of Mr. and Mrs. I. W. Allen on Rumford Avenue, Saturday at high noon, when Mrs. Allen's daughter, Miss Agnes Corson and Dr. Harold Stanwood were joined in the holy bonds of matrimony by W. T. Carter assisted by Rev. F. C. Lee.

The parlor where the ceremony took place was artistically decorated in evergreen and white. The arch under which the young couple stood was made of evergreen interspersed with white asters. The bride was becomingly gowned in ivory crepe de chene over cream messaline trimmed with point lace and carried a shower bouquet of white roses and lilies of the valley. The bride was attended by Miss Mary Stanwood, a sister of the groom, who looked charming in yellow chiffon over silk and carried yellow chrysanthemums. Geo. Stanwood of Haverhill, Mass., acted as best man. The two little children of Walter Moore, Kathleen and James, acted as flower girl and ring bearer. Miss Kathleen wore yellow and carried a large basket of yellow chrysanthemums, and James carried the ring in a yellow rose. Mr. I. W. Allen gave the bride away.

Immediately following the ceremony refreshments were served in the dining room which was very prettily decorated with pink asters and gladioli. Here the Misses Kiddier, Ames and Thomas served refreshments of salad, olives, rolls, coffee, ices, cake, bonbons and nuts.

The bride and groom left on the afternoon train for Boston where they will spend their honeymoon. The bride's traveling gown was brown with hat to match. Upon their return the young couple will make their home with Mr. and Mrs. I. W. Allen of Rumford Avenue.

Both Dr. and Mrs. Stanwood are well known in Rumford, having been to school here and associated in business also. Mrs. Stanwood was a graduate of the Rumford High School, class of '02, after which she was engaged as a bookkeeper in the mill of J. S. Morse, which position she has retained until the present time.

Dr. Stanwood is a graduate of Hebron Academy and also of Bowdoin College and Bowdoin Medical School. He spent a year at Leavitt in the Central Maine General Hospital and about a year ago came back to Rumford and is at present practicing medicine with his father, Dr. A. L. Stanwood.

## Natural Food of Man.

And God said, Behold, I have given you every herb yielding seed, which is upon the face of the earth, and every tree, in which is the fruit of a tree yielding seed; to you it shall be for food.—Genesis 1:29.

## THE DEMOCRATS.

The Democrats held their headquarters on Thayer and enjoyed a steamboat. V. A. Binford has been week at Fryburg and returned Saturday.

The schools of Mexico closed for several days of a scarlet fever scare while undergoing.

Mr. and Mrs. J. E. family left Sunday at Franklin, Me., where the wedding of their son, to Miss Villa Springer.

Mrs. and Mrs. Harry spending a vacation at O. Mrs. Waldo Pettengill gave tea on Tuesday afternoon to six. All of the Methodist and Baptist societies. A most delightful was spent.

Mrs. F. J. Latham of So. is ill at her home of scarlet fever, causing epidemic. Mrs. Latham has been engaged to Dr. L. M. Pastor left Fryburg, where he is attending medicine in the future.

E. A. Allen of Wilton is the guest of Mr. and Mrs. Allen for several weeks.

The members of the W. Mrs. Daniel Dickey a beautiful old ivory case as a parting gift from Dickey left the last of Portland where she will remain in the future. Mr. Dickey a position as train despatcher at B. R. at Portland.

## COMMISSION MERCHANTS.

WE WANT POTATOES AND APPLES. IMMEDIATE RETURNS.

W. W. BENJAMIN, MASS. BOSTON, 9-12-131.

Ship Your Apples, Potatoes, Eggs, Game, and Poultry to CHAPIN BROS., MASS. BOSTON, 9-12-131.

## NOTICE.

To our shippers. A new Massachusetts law requires that all VEALS be inspected and tagged before it can be received in this market. It is doubt how to properly comply with this law, write to us before shipping.

## POULTRY AND EGGS WANTED

WESTON-THURSTON CO., New Faneuil Hall Market, BOSTON, 9-12-131.

## HALL & COLE, FRUIT AND PRODUCE COMMISSION MERCHANTS.

Apples, Potatoes and Cranberries our specialties. 100-102 Faneuil Hall Market, Boston, Mass. Send for catalogs and weekly market report. 9-12-131.

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Ask Dr. A. G. Young, Sec'y State Board of Health, Augusta, Maine, how to comply with new law, and then ship to us.

9-12-131.

## Mr. and Mrs. F. O. E.

joying the electrical show this week.

An enthusiastic Bull M was held at Gony's Hall, Ing, when Geo. C. Webb addressed the progressive marks were interesting as a record.

One of the saddest came to the notice of the recently is the death of daughter of Franchette, a of Pine street. The child few months old and was in its little bed Thursday.

On investigation of the family was a large one a one didn't seem to receive share of attention.

The Seashore Club is on Friday afternoon of Mrs. W. H. S. Billing F. C. Lee was the leader of Egypt was begun. This will be devoted to studying people, and the country it.

Lyman C. Lovejoy, a employed in his work at mill, was caught on a severely burned. Two somewhat hurt by the fall, ent Mr. Lovejoy is doing.

Mr. Philip Israelson is week in Boston on business. The store formerly used L. Winslow is now used as a headquarters for the party, and is very attractive decorations of flags and Bonweil and Johnson.

Miss Abby Starbird spent Sunday with Louise. The legal men of the day morning for So. Pa. the October term of Supr.

Mrs. Rebecca Israelson spent Sunday at Berlin. The Democrats held their headquarters on Thayer and enjoyed a steamboat.

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## RUMFORD.

Mr. and Mrs. F. O. Eaton are enjoying the electrical show at Boston this week.

An enthusiastic Bull Moose meeting was held at Gony Hall, Friday evening, when Geo. C. Webber of Auburn addressed the progressives. His remarks were interesting and much enjoyed.

One of the saddest cases that has come to the notice of the public recently is the death of the infant daughter of Frechette, an inhabitant of Pine street. The child was only a few months old and was found dead in its little bed Thursday morning. Coroner Elliott was summoned and upon investigation of the case stated in his report that the child died from lack of food and insufficient care. The family was a large one and this little one didn't seem to receive its proper share of attention.

The Searchlight Club held a meeting on Friday afternoon at the home of Mrs. W. H. B. Ellingwood. Mrs. F. C. Lee was the leader. The study of Egypt was begun. The entire year will be devoted to studying Egypt, the people, and the country itself.

Lyman C. Lovejoy, a lineman while employed in his work at the Oxford mill, was caught on a live wire and severely burned. Two fingers were nearly burned off and his head was somewhat hurt by the fall, but at present Mr. Lovejoy is doing well.

Mr. Phillip Israelson is spending the week in Boston on business.

The store formerly occupied by E. L. Winslow is now used as new Bull Moose headquarters for the progressive party, and is very attractive in its decorations of flags and pictures of Roosevelt and Johnson.

Miss Abby Starbird of So. Paris spent Sunday with Louise Martin.

The legal men of the town left Tuesday morning for So. Paris to attend the October term of Supreme Court.

Mrs. Rebecca Israelson and family spent Sunday at Berlin.

The democrats held a meeting at their headquarters on Thursday evening and enjoyed a steamed clam feed.

Y. A. Binford has been spending the week at Fryeburg and Farmington, but returned Saturday.

The schools of Mexico have been closed for several days on account of a scarlet fever scare which the town is undergoing.

Mr. and Mrs. J. E. Stephens and family left Sunday afternoon for Franklin, Me., where they attended the wedding of their son, Glendon W. to Miss Vida Springer.

Mr. and Mrs. Harry Mosher are spending a vacation at Oakland.

Mrs. Waldo Pettigill gave a Japanese tea on Tuesday afternoon from four to six. All of the ladies of the Methodist and Baptist churches were invited. A most delightful afternoon was spent.

Mrs. F. J. Latham of Somerset street is ill at her home of scarlet fever. Diana Gauthier, cashier of the Metropolitan Life Ins. Co. left Thursday for her home in Sanford, and Miss Ida Reiford has been engaged to take her place.

Dr. L. M. Pastor left Friday for Bangor, where he is intending to practice medicine in the future.

E. A. Allen of Wilmington, Delaware, is the guest of Mr. and Mrs. F. P. Putnam for several weeks.

The members of the W. R. C. gave Mrs. Daniel Dickey a half dozen beautiful old ivory caps and saucers as a parting gift from them. Mrs. Dickey left the last of the week for Portland where she will make her home in the future. Mr. Dickey has received a position as train dispatcher for the U. S. R. R. at Portland.

Lella Moody died suddenly at his home at Rumford Corner, Thursday morning heart trouble. For some time Mr. Moody had been in poor health but had not been sick enough to be confined to the house. The day before his death he did a large day's work and went to bed apparently feeling as well as usual. He leaves a widow and two children. The funeral was in charge of the Masonic Lodge of Rumford.

Edward Abbott of No. Rumford was found dead in his bed on Thursday morning by some of his neighbors. Mr. Abbott was living in his home alone and had been in rather poor health for some time but not seriously ill. Thursday morning his neighbors did not see him around as usual and upon going to the house found him dead. Mr. Abbott was summoned but did not seem an inquest necessary. Mr. Abbott was a brother to Dr. Hiram Abbott of No. Rumford.

Mr. and Mrs. Peter Mitchell returned Monday night from their honeymoon.

Miss Jennie Pratt spent Sunday in Lewiston with her parents, Mr. and Mrs. Lloyd Pratt.

Judge Ben Lindsey of California addressed the Progressives Wednesday evening at the Parochial School. A large audience was present to listen to Mr. Lindsey's eloquent speaking. He discussed the present condition in a masterly manner.

Wilson Club was formed in Mexico last week and there were present at the meeting about ninety men. Thomas Penley was elected as president; David Emerson, Chris Burt, and W. W. Goodrich as vice presidents, and W. T. Hanson as treasurer.

Rev. Mr. Lining of Biddeford was in town Tuesday visiting friends.

The trained dogs at the Opera House have proved a drawing card this week and are an excellent vaudeville act.

Miss Mildred McFay, head milliner for Mrs. O. A. Pettigill, left Saturday for her home in Mechanic Falls.

Importance of Tact.

Without tact you can learn nothing. Tact teaches you when to be silent. Inquiries who are always inquiring never learn anything.—Dracon.

## MORE DIFFICULTY WITH HIS EYES.

Hon. William T. Haines is having more serious trouble with his eyes and has been obliged to return to the hospital in Philadelphia, where he underwent treatment in the early summer. His friends hope for rapid relief.

## ADVERTISEMENT.

## WORKS WONDERS

The diseases of childhood are often hard to interpret. A nervous condition, restlessness at night, an abnormally large appetite or sometimes none, may indicate worms. In such cases a teaspoonful of "L. F." Atwood's Medicine at night and a small dose before a light breakfast the following morning is harmless, and will settle all doubt about worms being the cause. Many mothers already know this. One of them writes:—"My little boy, aged 6, has never been without 'L. F.' Atwood's Medicine since he was two, and I have found it invaluable for Worms, Constipation, etc."

Mrs. Adelbert E. Jellison, Franklin, Me.

If you have never used "L. F." Atwood's Medicine, write for a free sample. 35 cents for a large bottle at all stores.

"L. F." MEDICINE CO., Portland, Maine.

## WEST PARIS.

Mr. and Mrs. H. S. Mann and daughter, Persis, of Norway were guests on Sunday of Mr. and Mrs. Lewis M. Mann.

Several ladies from here attended the district meeting of the Women's Universalist Mission Circles at South Paris last week.

The annual business meeting and election of officers of the Good Will Society was held at the Universalist church Wednesday evening, Oct. 3 and the following officers were elected:—Pres., Mrs. L. C. Bates; Vice Pres., Mrs. Elroy B. Davis; Sec., Mrs. Lewis M. Mann; Treas., Mrs. F. E. Wheeler.

The Universalist Sunday School have chosen the following delegates to attend the State Sunday School convention to be held in Lewiston, Oct. 16, 17, and 18:—Mrs. D. A. Ball, Mrs. C. L. Ridlon, Mrs. H. R. Tuell, Mrs. G. E. Chase.

The children and their mothers of the Universalist Sunday School Cradle Roll were entertained at the church Saturday afternoon. Several of the older children were promoted to the primary class. The Sunday School refreshments of ice cream and crackers were served. Sunday morning three babies names were added to the Cradle Roll with appropriate exercises by the children.

A Roosevelt Club was organized last Wednesday evening. Pres., R. L. Cummings; Vice Presidents, C. H. Lane, Jr., L. H. Penley, C. E. Chase, P. C. Fickett, E. R. Berry; Sec. and Treas., W. H. Barker.

Mrs. Hattie Mooney, who has been very ill, is gaining. Mrs. Lorinda Curtis, and Mrs. Estes, who lives with her son-in-law, S. L. Wheeler, are also very sick.

Thirty-eight members of Granite Chapter, O. E. S., visited Mayflower Chapter at Buckfield, Friday evening.

Mrs. D. A. Ball was at Mechanic Falls for a short time Tuesday of last week, and Rev. D. A. Ball visited former parishioners there on the following day.

Last Friday, C. C. Dearborn fell from the roof of a two story building striking on his head. He was badly stunned and internal injuries were feared, but at last reports he is recovering. Mr. Dearborn was shingling on the building formerly known as Dearborn Hall, which has been purchased by Eling and is being remodelled into a church for the Finnish people.

Mrs. H. S. Gerrish and daughter, Elva, of Woodville are visiting Mrs. Gerrish's mother, Mrs. Elva E. Locke.

Mr. and Mrs. Luther Irish of Buckfield were in town Saturday.

## How to Be More Beautiful.

By Dr. True

The love of good looks is a very natural feeling. We are all just human enough to wish to look well and make a good appearance. I have met many people, some of them ladies, who were mortified because their faces, otherwise attractive and often even beautiful, were marred by a dry and yellow skin, flabby and wrinkled, or by unsightly pimples and blotches.

It has been my good fortune to point these people to a safe and very simple remedy for their affliction; and because there are many others who suffer in the same way, I am giving my remedy here. Every one should understand, however, that these troublesome things have a very simple cause and come only because nature is failing to eliminate poisons from the system in a natural way. If these people will take Dr. True's Skin and Blood Purifier, which will cleanse the blood, and thus remove the cause of the skin and marred physical beauty, I counsel all who wish to possess good looks to follow this advice and I urge them further to use, every night, Parker's 2302 Cold Cream. Follow in this and nature will give you back the full measure of beauty that is yours by right.

Why Goethe Can't Be Translated.

The reason why Goethe cannot be translated is that no equivalent exists in English for the German word "Gemut". The process of rendering Goethe or Schiller into another tongue is what a German, not over familiar with our process, uses to describe the action of a German book when it has been "put into English".—T. Starr King's Essay on Books and Reading.

ADVERTISEMENT.

## THE DANGER AFTER GRIP

Grip often is a ran down system. Weakness, nervousness, lack of appetite, energy and ambition, with disordered liver and kidneys often follow an attack of this dreaded disease. The greatest need then is Electric Bitters, the glorious tonic, blood purifier and regulator of the stomach, liver and kidneys. Thousands have proved that they wonderfully strengthen the nerves, build up the system, and restore to health and good spirits after an attack of Grip. If suffering try them. Only 50 cents. Sold and perfect satisfaction guaranteed by H. R. Packard of Bethel; Chas. Fernald, Nathan Reynolds of Canton; H. J. Reynolds of Biddeford; C. A. Gardner of Biddeford.

## ANDOVER.

Rev. T. H. Derriek preached an interesting sermon in the Congregational church Sunday morning. Mr. Derriek finished his work with the Congregational church at Rumford Point, Sunday evening and started for Ohio, Monday, where he will spend several weeks.

Mr. and Mrs. Derriek and little daughter were guests of Marshall Howard and wife while in town last week.

Mrs. Richard Talbot and daughter, who have been guests of Frank Akers and family, returned to their home in Augusta, Tuesday.

Mr. and Mrs. Warren Marston and Claude Marston and wife attended the funeral of Leslie Moody at Rumford Corner, Tuesday.

Mrs. Olive Dresser and Mrs. Frank Field spent a few days in Portland last week.

Mr. Ruel Taylor and wife of Roxbury attended the drama Saturday evening.

Andy Barlow of Hanover is cooking for H. H. Morton on Sawyer brook.

Mrs. William Cushman and daughter, Celestine, left Tuesday for Brooklyn, N. Y., where they will spend the winter.

Young A. Thurston is at Pownal this week.

Bert Dunn and family spent Sunday at Geo. B. Thomas' on Main street.

The Ladies' Aid met Wednesday with Mrs. Olive Dresser.

Rev. H. L. Packard is spending the week in Bangor and vicinity.

Gay Learned has hired with Herbert Morton to drive team in the woods this winter.

Lone M. Grange met Saturday for its first all day meeting for the season. This Grange presented the four act drama, "Plain People," in the town hall Saturday evening to a large and appreciative audience. In the cast were:—

Ezra Bromley, storekeeper, R. F. Hanson

Almira Bromley, house wife, Mrs. A. A. Akers

Martin Jasper Bromley, college man, E. A. Merrill

Liza Liz Hankins, brat, Miss M. T. Cushman

Judge Jotham Marley, Christian, L. C. Akers

Melissa Watkins, elderly maiden, Mrs. A. L. Burgess

Belinda Jarrook, seamstress, Miss M. F. Hall

Hiram Curtis Peck, seller, H. E. Hall

Apple Blossom, help, Miss Florence Akers

Jonas Jarrook, farmer, C. H. Bailey

After the drama a few dances were enjoyed.

Judge Livingstone, who has spent the summer at the Middle Dam is boarding at Hotel Twitchell.

Miss Gladys Pratt is working for Mrs. C. A. Rand.

Arthur Poor is working for Daniel Campbell in the woods.

H. L. Akers spent a few days in Canton recently.

Chas. Chase has leased the blacksmith shop of Timothy Hastings and will be in readiness to do work there soon.

Alton Brooks and wife have returned from West Paris where they have been for several weeks.

Edward Mally and a cook from Yarmouth came to Andover, Monday, to cook for the Thurston Bros. at Richardson Pond.

Geo. Farrar of Hanover was in town Monday.

Mrs. Sylvanus Learned has been quite ill.

Paul Small has his new building up and boarded.

Mr. and Mrs. Edward Howe of No. Rumford attended the drama Saturday evening.

Walter Bailey and wife were dinner guests of John L. Bailey and family Sunday.

Miss Gladys Pratt was the guest of Mrs. Roger Thurston, Thursday.

Mr. and Mrs. Y. A. Thurston and R. L. Thurston and wife were at West Paris, Sunday.

Mrs. Lillian Chambers of Boston is the guest of her brother, Fred Milton and family.

The King's Daughters met with Mrs. Olive Dresser this week Thursday.

The Point of View.

The power of fortune is conferred only by the miserable, too happy impute all their success to prudence or merit.—Dean Swift.

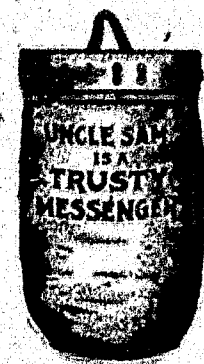
And Misrepresented at First.

It is not as much a character trait as it is a habit of mind. Let me quote one example. In the land we choose the short, but I will not choose the and say uglier, word "motor," whereas in America the word "motor" is never used, but the longer and more difficult "automobile" is.—Rev. Dr. John Clifford of London.

Our Religion.

We have just enough religion to make us hate, but not enough to make us love one another.—Dean Swift.

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31 1st Class Foreign and American Fire Insurance Companies Represented at this agency.

W. J. Wheeler, M. A. Baker, Stanley Wheeler.

G. E. TOLMAN & CO., Insurance Planos and Organs

Satisfaction in Doing Good. No man or woman of the humblest sort can really be strong, gentle, pure, and good without the world being better for it, without somebody being helped and comforted by the very existence of that goodness.—Phillips Brooks.

The Old-Fashioned Father. Do you remember the old-fashioned father who always used to ask his daughter's sweetheart to fill in at a card game?

GRAY'S Business College

Whittemore's Shoe Polishes

Whittemore's Shoe Polishes

## THINK IT OVER

Would the ablest business men in the country have a bank account if there was no advantage or convenience in it? Would they have been able to reach their present commanding position if they had spent half their time worrying about the safety of the money they had made?

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# GRAND TRUNK

Current Time Table.  
Effective Sept. 29, 1912.  
EAST BOUND

Station	No. 4	No. 6	No. 8
	Hour	Re. Sum	Hour
	A. M.	A. M.	P. M.
Bethel, Me.	5:15	5:55	5:15
Calais, Me.	4:00	5:17	3:57
West Calais, Me.	4:15	5:37	3:45
Calais, N. B.	4:35	5:55	3:27
Calais, N. B.	5:00	6:25	4:00
Calais, N. B.	5:15	6:45	4:25
Calais, N. B.	5:35	7:05	4:45
Calais, N. B.	5:55	7:25	5:05
Calais, N. B.	6:15	7:45	5:25
EAST BOUND			
	No. 3	No. 5	No. 7
	Hour	Re. Sum	Hour
	P. M.	P. M.	P. M.
Bethel, Me.	5:15	5:55	5:15
Calais, Me.	6:00	6:35	5:55
West Calais, Me.	6:15	6:55	6:15
Calais, N. B.	6:35	7:15	6:35
Calais, N. B.	6:55	7:40	6:55
Calais, N. B.	7:15	8:05	7:15
Calais, N. B.	7:35	8:25	7:35
Calais, N. B.	7:55	8:45	7:55
Calais, N. B.	8:15	9:05	8:15
Calais, N. B.	8:35	9:25	8:35

For fares and other information see the  
Grand Trunk Guide.

**E. M. FURNINGTON,**  
Agent, C. T. Ry.

Bethel, Me.



## SELECTION OF DISHES SOME SIMPLE DISHES

## HINTS THAT OFFER SOMETHING NEW TO THINK ABOUT.

Housewife Who "Can't Think What to Have Next" Will Find Some Useful and Timely Suggestions Here.

"Missus, Ah want something to think on and then Ah'll go to mah waahing and git done right soon," our old laundress used to say to mother who would satisfy her wandering mind with some bit of news or an anecdote and send her back to her tubs happy.

These selected suggestions are compiled to give the housewife who "can't think what to have next" something new to think on.

An entree is a made dish to be served with the second course. Very small tender beef stuffed and baked and dressed with a fine herb sauce is an attractive entree that any one can accomplish.

Calf's brains, au gratin, or breaded or scrambled on toasted squares of bread or blanquette of lamb with mushrooms or pigeon pies in individual serving dishes are all timely this month. A savory garnish for any entree is a plate in blankets but instead of oysters in the bacon use chicken or lamb liver.

The slices of bacon should be just long enough to cover the liver and may be secured in place with toothpicks, withdraw when the bacon is crisp and done. In a pan in a hot oven is the best place to cook them, or in a cooking bag.

Ross d'oeuvre are appetizers served with the main course or before or between courses, usually on croutons fried brown and cut neatly.

A Bengal sandwich is a new hors d'oeuvre served in a new way. For six sandwiches use six hard boiled eggs, yolks, two tablespoons of butter and a level tablespoon of curry powder. A few drops of anchovy essence may be added but generally American palates do not approve of this Russian flavor. Mix the above with a little herb vinegar and a tablespoon of cracker crumbs to a smooth moist paste. Cut Boston brown bread in thin slices and spread and garnish with water cream.

Bouches of sardines taste like deviled crabs when made my way and taste, too, like more, which is what a hors d'oeuvre is meant to do. Mix canned sardines into a paste with snappy cheese, salt, pepper and chili vinegar, chop a few scalloped oysters fine and mix and form into small balls the word bouches means a mouthful, so shape the balls with this in mind.

Roll the balls in crumbs and fry brown in butter.

Haddock canapés are for Fridays. Flan haddock or other fish may be used. Flake it and mince in an egg and a little pepper and fry until the egg is just set and serve on a square toasted crouton.

Indian croutons: Fry rounds of bread in hot butter, then spread, first with deviled ham, then with chutney and then sprinkle with sharp cheese and brown in the oven.

Among these salad suggestions you may find one that is new to you and that you will enjoy trying.

Asparagus salad: with salmon: Mix ice cold mayonnaise and heap on chilled lettuce leaves and garnish with asparagus points cut about two inches long. Cauliflower may be used also with this.

Appropriate luncheon relishes are small patties of bouquette, canapés, crostons, fancy toast, ramanins, dill pickles, pickled onions, and walnuts, chutney, chow-chow and all the different catsup.—Henrietta D. Granel, Domestic Science Lecturer.

Yorkshire Tart.

Line the bottom of a deep baking dish with good pastry and spread on it a layer of preserved peaches or peach jam, mixed with a little preserved ginger cut into small pieces. Weigh two eggs, take their weight in sugar, in butter and in flour, cream the butter and sugar, add to them the eggs, whipped light and then put in the flour mixed with a half teaspoonful of baking powder. Pour this mixture over the preserves in the dish, and bake to a good brown. A few minutes before taking the dish from the oven rub the top of the paste with butter or with raw egg.

Endive and Potato Salad.

Cut some boiled potatoes in dice while warm and dress them with a little oil and flavored vinegar, a few drops of anchovy essence and a dust of cayenne, with a very little salt. Put them in a cold place for a few hours. Place a head of endive in a plate or bowl—let it be compact in shape—then put a row of chopped beet root between it and the potatoes. Sprinkle over the latter a small onion finely chopped and some parsley and thyme.

Fancy Fried Calf's Brains.

If the calf's brains are not used in making a sauce they may be served in this way: Clean and boil gently in vinegar and water, drain, cut into oval and steep them in a basin with a little oil, vinegar, pepper and salt then fry in butter as you would oysters and serve with piquant or provencal sauce.

Good for Indigestion.

Pineapple is good for indigestion the juice containing a digestive fluid similar to pepsin.

## RECIPES THAT WILL TEMPT THE JADED APPETITE.

Mint Omelet, Strawberry Tarts and Fried Tomatoes in Spanish Style Furnish an Agreeable Variety for Warm Days.

Mint Omelet.—Crack four fresh eggs in a bowl, add two tablespoonfuls of fresh cream, salt and pepper to taste, and two teaspoonfuls of chopped mint leaves; beat with a fork for two minutes. Pour the eggs into a hot buttered pan, stirring when first put in; let them cook then, like any omelet, and fold and serve on a hot dish, covering the top with melted butter.

Strawberry Tarts.—Get six little pastry shells from the baker, or make them from a fine pastry dough. Wash a basket of fresh, ripe strawberries, pick off stems and drain them on a napkin; then put them in a bowl, sprinkling them with fine sugar and half a glass of rum. Turn the fruit in this dressing, then place as many strawberries in each crust as it will hold. Divide the juice in the bowl evenly over the tarts and place them in a hot oven to cook ten minutes. Remove, let them get cold, and put a blob of whipped cream at top of each tart.

Fried Tomatoes, Spanish Style.—Wash and wipe six even-sized, sound, ripe tomatoes; cut them in halves crosswise, and season each half with salt, pepper and a little sugar. Then place two sprigs of parsley, two leaves of sage, and a clove of garlic, sprinkle the herbs evenly over the tomatoes and then lightly roll them in flour. Fry the tomatoes in butter until a light brown each side, and then place each half on a round piece of toast; dot the tops with a bit of butter and then set the dish in a brisk oven for ten minutes. Put the toast pieces side by side on a hot platter, decorate with sprigs of parsley and serve hot.

## NICE PUNCH BOWL DRINK

Orange Cup Is Just the Thing for the Children's Lawn Party.

This is one of the nice punch bowl drinks that is all right for the children's lawn party. Peel half a dozen oranges, remove every particle of the white pith, divide into sections, and take out seeds and membrane. Put six heaping tablespoonfuls of sugar in a saucepan with the juice of two other oranges and some of the grated yellow rind, and simmer until the sugar is dissolved, but not boiled. Arrange the pieces of orange in punch bowl. Combine the syrup and cold water to make a pleasant sherbet, flavor with orange flower water, and pour over the oranges in the bowl, and at the last put in several pieces of ice to make the "chink" and keep the contents of the bowl cold.

## Cake Worth Trying.

Place your sifter in your mixing bowl, in your sifter put 1 cup of sugar, 1½ cups of sifted flour, 1 level teaspoon of soda and 2 level teaspoons of cream of tartar. Sift these all together into your punch bowl. Put into a teacup the whites of 2 eggs, add enough melted butter to half fill the cup and on that put enough milk (sweet) to fill the cup. Put in your mixing bowl with the other ingredients, add flavoring and beat five minutes. So easily and quickly made, and when baked will be light as a feather. Another loaf can be made from the yolks in the same way.

## Berry Pudding.

Beat to a cream one cup of butter with two cups of sugar, add four well-beaten eggs, one cup of sour cream in which one teaspoonful of soda is dissolved, and four cups of flour. Stir all together and add one quart of berries, dredged lightly with flour. Wrap a pudding cloth out of boiling water, dredge it with flour, and pour the batter in, trying it loosely enough to allow the pudding to swell. Plunge this into boiling water and boil for three hours. This pudding can be steamed, but an hour longer should be allowed for the steaming. Serve with wine or vinegar sauce.

## Laundry Helps.

An easy way to wash and still have clothes of a dazzling whiteness is to put them to soak over night in lukewarm water, in which has been added one cup of soap jelly and one cup of melted paraffin. In the morning look over the clothes and rub any soiled spots lightly with the hands. Have ready a boiler of hot water, to which has been added a cup of melted paraffin and one of soap jelly. Put the clothes in and boil twenty minutes; then rinse through two or three waters and hang on the line.

## Strawberry Pie.

Three eggs beaten separately, 1½ cups sugar, one-half cup cold water, two cups flour, two teaspoons baking powder, one teaspoon vanilla or lemon extract, pinch of salt. I use mashed strawberries between layers and whipped cream on top, garnished with whole berries.

## For the Skin.

For a greasy, oily skin put some saturated, a little alcohol or toilet vinegar into the wash water.

## Pe-ru-na and Ka-tar-no



S. B. Hartman, M.D.

I have received a letter from a young lady, who asks me: "Is the old Pe-ru-na (Ka-tar-no) better than the revised Pe-ru-na?" Either medicine has its place. One is adapted for one condition, another for another. Ka-tar-no is a better remedy for some conditions than the revised Pe-ru-na.

On the other hand, the revised Pe-ru-na is a better remedy for some conditions than Ka-tar-no. They are both indicated as catarrh remedies. They have both done a great work in relieving catarrh, chronic and acute. Many hundreds of cases of chronic catarrh have recovered while taking Ka-tar-no and the same is true of the revised Pe-ru-na during the last six years since its revision.

There is a difference, however, in the two remedies. Whenever catarrh is associated with constipation then the revised Pe-ru-na is the better remedy, this is exactly why the revision was made, to meet such cases. But where no laxative is needed, where the bowels are regular or inclined to be loose, then the old Pe-ru-na (Ka-tar-no) is the better remedy.

The revised Pe-ru-na is for sale at all drug stores. Those wishing to obtain Ka-tar-no, address The Ka-tar-no Co., Columbus, Ohio.

## SOME OF THE LARGEST THINGS.

"The tallest monument is the Washington obelisk, 555 feet high; but the largest monolith in the Karnak, Egypt, being 105 feet high. The highest chimney, measuring 174 feet is in Glasgow. The largest aqueduct in use is the Croton, of New York, which is thirty-eight miles long, but the longest ever built is in Peru, 300 miles in length.

"The deepest coal mine is near Liège, Belgium, 3,500 feet deep; the biggest dock is at Cardiff, Wales; and the strongest electric light is at the Sydney Lighthouse, Australia; while the largest lighthouse is at Cape Henry, Virginia, being 165 feet high and 8 feet thick. The greatest tank is the Bank of England, in London; the oldest college is University College, Oxford, founded in 1529; the largest library, the National, in Paris, containing nearly three million volumes. The largest theatre is the Paris Opera House, covering three acres; the largest bronze statue, that of Peter the Great, in St. Petersburg, weighing 1,100 tons. The biggest stone statue is in Japan, 41 feet high; the largest college is in Cairo, with over 10,000 students and 310 teachers. Damascus has the honor of being the oldest city.

"The most costly book in the world is a Hebrew Bible, owned by the German Government, which a few years ago refused the Pope's offer of \$125,000 for it. The most costly medicine which sold for \$150,000 a pound; but radium is now the priceless gem of the medical world, selling for more than that price an ounce. A man would have to be exceedingly ill before sending for such a prescription, even though he were a millionaire.

"Though orchids frequently bring prices that make the poor man stagger,

## AN IGNORANT BUNCH.

An unsophisticated resident of a small town up the state had never been in court before, and was not familiar with the interrogative manner in which a lawyer juggles a witness. When he returned home in the evening a friend asked him how he had made out.

"Oh, I made out all right," he replied, "but I never saw such a bunch of lawyers in my life."

"What was the matter with them?" queried the friend.

"A whole lot was the matter with them," answered the witness. "Judging from the million questions they asked me, there ain't a durned one of them knows anything about the case."

"Though orchids frequently bring prices that make the poor man stagger,

## REAL PROOFS

From a Doctor: "The three patients... who went to the Neal Institute... have all been cured of their habit of drinking and drug use." A. Thompson Man says: "I am delighted to say that I am now a healthy, happy man, and have been so for some time. I have been cured of my habit of drinking and drug use, and I am now a healthy, happy man, and have been so for some time." A well-known Portland House Painter: "I have been cured of my habit of drinking and drug use, and I am now a healthy, happy man, and have been so for some time." From a Portland C. and P. Co. Agent: "I have been cured of my habit of drinking and drug use, and I am now a healthy, happy man, and have been so for some time." From a Portland C. and P. Co. Agent: "I have been cured of my habit of drinking and drug use, and I am now a healthy, happy man, and have been so for some time."

## Drink and Drug Habit

The above are extracts from genuine original signed letters of which we have hundreds. We are permitted to show many of these letters and they can be seen at our office. You can understand why it is not always proper to publish in a newspaper the names of the writers.

## Neal 3-Day Treatment

For liquor habit no matter how long you have been drinking, even if other systems have failed. We use no hypodermics. The patient is a new being when discharged—has a firm, bright eye, clear head and good appetite. The Neal stops that craving. Our house is delightfully homelike—guest has heat of everything to eat and drink—large airy rooms with private baths—skilful obliging attendants. Results quick, sure, satisfying. Call, write or telephone for our wonderful little book "Three Days."

Our special treatment for Drug Habit is highly successful. All correspondence and dealings confidential.

THE NEAL INSTITUTE

147 Pleasant Ave. Portland

## FOR A SALT FISH DINNER

Simple Directions for Cooking Cod So It Will Be Tasty and Digestible.

The old way of serving a codfish dinner was to cook a whole fish. The fish must be cod, and not some of the other white fish so often palmed off as cod, but which are not as good. Soak a part of a codfish in cold water overnight, then put in a fish kettle, or in a pan, set over a kettle of boiling water, and cook very slowly for several hours. If it cooks fast at a high temperature it will be hard and tasteless, but if cooked at a low temperature it will become gelatinous and digestible. Place the fish on a hot platter and garnish with a few sprigs of parsley and a slice of lemon. Serve with a sauce made by trying slices of pork cut into thin slices of fat, and a slice of butter with a slice of carrot, and a slice of egg sauce. Cook two eggs in boiling water 15 minutes. Make a sauce from three level tablespoons of butter and two level tablespoons of flour rubbed together and added to one cup of scalding hot milk. Cook five minutes, add the egg chopped coarsely and it is ready to serve.

## BOILED HAM AND SPINACH

Wholesome Dish That Is Convenient for the Busy Days of Summer.

This may be prepared with fresh ham or smoked, and it is a simple enough matter to get the spinach ready the day before, keeping it fresh in a large tin pan placed on the collar floor.

Take the knuckle end of the ham and clean it thoroughly—that is, the smoked ham—and then put it on in enough boiling water to cover it. Add the spinach one hour before serving; when it is tender the dish is ready. To many persons spinach is more delicious if left uncooked. It is a little more substantial served in this manner and the method is convenient for busy days. Only black or cayenne pepper is needed for this dish unless the ham is fresh or not sufficiently salt to season the greens.

## TREATING HORSE FOR WORMS

Three Excellent Remedies Given That Have Been Tried and Found Satisfactory.

This is one of the best worm destroyers for unthrifty colts and horses that we have ever tried. Mix together one pound each of sugar and salt; in this mix one-half pound of fine smoking tobacco, six ounces of powdered sulphate of iron. As a dose for a mature horse give a heaping tablespoonful in a wheat-bran mash every morning for two weeks. Colts should be given in smaller proportion to size and age.

A veterinary supply house advises the following remedy for worms in horses: Give a teaspoonful of powdered copper sulphate every morning in feed for three or four days, then give two ounces of turpentine in a pint of raw linseed oil. Feed soft feed and keep the infected animal in the stable while under treatment.

A veterinary physician, signing no name, suggests this treatment as an exchange: Clear the bowels by allowing the horse to fast over night, and give in the morning two ounces of turpentine in a pint of raw linseed oil or gruel, followed in the course of an hour with a bran mash; repeat this for two or three mornings. Santalol in half or one-ounce doses, made into powders, with linseed meal, may be given to valuable horses for two or three mornings in succession, followed by a cathartic.

## ROOT-GRINDER IS EXCELLENT

Any Poultryman or Stock Raiser Can Make Practical Implement at Very Little Expense.

(By J. G. ALLHOUSE, in the Farm and Fireside.)

An easier and speedier method of reducing beets, carrots, turnips and other roots to pulp than chopping up with a spade or the four-bladed chopper sometimes used for this purpose is provided by the cheap home made grinder illustrated. Any poultryman or stock-raiser can make it at trifling expense of time and work and use it with belt wheel for steam or gas-engine power, or if desired or compulsory, a crank and fly-wheel may be attached and the grinder operated by hand-power. Manner of making hopper, attaching legs, braces, etc., is well explained in large illustration; small illustration shows sectionally the interior or main working parts. A triangular-shaped strip of wood (A) extends across rear side of box, firmly nailed in place behind the spiked

Excellent Root-Grinder.

cylinder (B), which revolves and does the grinding, and another wooden strip (C), fitted with teeth like the cylinder, extends across front side and slides in grooves or small strips at ends of hopper as an adjustable cone. Teeth may be 12-penny spikes heads cut off and the remainder driven into cylinder, leaving about a half inch projecting, with ends filed sharp. The distance cylinder teeth are placed apart and position of movable concave teeth of which should intersect those of the cylinder, will determine the degree of fineness to which roots may be reduced. The grinder may be made of any desired capacity. If at its working parts are well made with screws and bolts, it will be very durable and may be run at high speed.

## LIVE STOCK NOTES

Lies will make the best hog poor. Hogs eat the food from which other animals will get no good.

Harsh over the stable window helps to keep out the flies.

Stock should not be allowed to drink surface or pond water.

A growing pig needs plenty of room but for fattening small quarters are best.

Horses should be carefully worked especially when the weather is hot and sultry.

The best time to cut the tails, as well as castrate, is when the lamb is a week old.

Extra feed increases the growth of a proper kind, and makes larger animals at maturity.

If a case of lump jaw develops in the herd this summer it should be attended to at once.

Skimp your sheep on good pasture and they will skimp you on mutton. Works both ways.

It often takes a number of generations to thoroughly change the disposition from timidity to quietude.

Middlings is a very good feed for swine, but it should not form the entire grain portion of their ration.

Sheep are comfort lovers, and the man who neglects to provide them with good dry shelter makes a costly error.

Good sheep require good care to maintain their excellence. Poor sheep are always a burden upon the rest of the flock.

Some people claim that a hog is a scavenger by nature, but he certainly thrives better on clean feed and decent surroundings.

Indigestion is the cause of more than half the diseases of horses, and largely caused by improper food and working horses on a full stomach.

## YOUNG WIFE SAVED FROM HOSPITAL

Tells How Sick She Was And What Saved Her From An Operation.

Upper Sandusky, Ohio.—"Three years ago I was married and went to house-keeping. I was not feeling well and could hardly drag myself along. I had such tired feelings, my back ached, my sides ached, I had bladder trouble awfully bad, and I could not eat or sleep. I had headaches, too, and became almost a nervous wreck. My doctor told me to go to a hospital. I did not like that idea very well, so when I saw your advertisement in a paper, I wrote to you for advice, and here comes you to me. I have taken Lydia E. Pinkham's Vegetable Compound and Liver Pills, and now I have my health. "If sick and ailing women would only know enough to take your medicine, they would get relief."—Mrs. BENJ. H. STANBERRY, Route 6, Box 18, Upper Sandusky, Ohio.

If you have mysterious pains, irregularity, backache, extreme nervousness, inflammation, ulceration or displacement, don't wait too long, but try Lydia E. Pinkham's Vegetable Compound now.

For thirty years Lydia E. Pinkham's Vegetable Compound, made from roots and herbs, has been the standard remedy for female ills, and such unquestionable testimony as the above proves the value of this famous remedy and should give every one confidence.

## AMEND MARRIAGE LAWS.

Missouri Legislature Will Be Asked to Enact Changes.

Amendments to the marriage and divorce laws that the Missouri Legislature will be asked to enact, have been framed by W. W. Wright of Kansas City, divorce protector. Mr. Wright is being supported in the work by the circuit judges of the county. Some of the reforms proposed by Mr. Wright are:

Court of domestic relations with exclusive jurisdiction. Physical certification before marriage. Six months' publication of matrimonial bans. Prohibition of marriage by incompetents, degenerates and criminals. Interlocutory divorce decree one year after divorce suits are filed. Divorce not final until one year after decree. Defendant prohibited from re-marrying during the life of plaintiff.

PORTLAND Coach Colors

The ideal colors for the rainy day job

Will make your buggy, carryall, automobile or farm wagon look like NEW.

Combines Quality and Brilliance in Exceptional Measure.

You simply cannot buy a better line of coach colors than PORTLAND. As for wear it

Weather all Weathers.

Almost every dealer in Maine carries PORTLAND, so no color is more thoroughly

BURGESS FOBES CO

For Sale by W. E. ROSSERMAN, Bethel, Maine.

A PRACTICAL QUESTION.

Speaking of that old-fashioned quality, common sense, Doctor Paulsen, head of the Vreeland Hospital in New Jersey, told the following story, printed in Everybody's Magazine:

A building had been erected on the outskirts of a small town. It was shrouded in mystery. All that was known was that it was a chemical laboratory. An old farmer, driving past the place after work had been started, and seeing a man in the doorway, called to him:

"What be ye doin' in this place?"

"We are conducting for a universal solvent something that will dissolve all things," said the chemist.

"What good will that do?"

"Imagine, sir! It will dissolve all things. If we want a solution of iron, glass, gold—anything—all that we have to do is to drop it in this solution."

"Fine!" said the farmer. "What be ye goin' to keep it for?"

—Youth's Companion.



